

# foodiecrush **Blueberry Buckle Recipe With Lemon Glaze**

(<https://www.foodiecrush.com/>).

*This award-winning blueberry buckle recipe is studded with sweet, juicy blueberries and topped with a crumbly streusel and lemon glaze for a sweet breakfast or dessert.*



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You could say I never got my thrill on blueberry hill. Unless it was baked in a [decadent blueberry muffin](https://www.foodiecrush.com/craving-6-blueberry-muffin-esque-recipes/) (<https://www.foodiecrush.com/craving-6-blueberry-muffin-esque-recipes/>), or my favorite [blueberry quick bread](https://www.foodiecrush.com/blueberry-oatmeal-bread-and-friday-faves/) (<https://www.foodiecrush.com/blueberry-oatmeal-bread-and-friday-faves/>).

I'm okay with admitting that fresh blueberries have never been a favorite of mine. They were always the loose marbles of the fruit salad that I would pick around in favor of fresh strawberries, chunks of cantaloupe, and definitely give me all of the pineapple.

Times have changed.

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The nutritional values that blueberries possess were drilled into my head back when my job was designing health food magazines. Every issue had an article or blurb about their merits as a driving force in lowering blood cancer, fighting off the elements due to their antioxidant powers and strengthening bones to keep osteoporosis at bay.



Now, I can call myself a lover of the fresh, sweet, juicy blueberry. But I'll forever be a fan of a good dessert (or breakfast?) treat with blueberries baked right in.



I was recently sent a copy of Annie Falk's *Hamptons Entertaining: Creating Occasions to Remember* ([https://www.amazon.com/gp/product/1617691453/ref=as\\_li\\_qf\\_sp\\_asin\\_il\\_tl?ie=UTF8&camp=1789&creative=9325&creativeASIN=1617691453&linkCode=as2&tag=foodiecrush-20&linkId=BWN35U6ZNCUXLRYP](https://www.amazon.com/gp/product/1617691453/ref=as_li_qf_sp_asin_il_tl?ie=UTF8&camp=1789&creative=9325&creativeASIN=1617691453&linkCode=as2&tag=foodiecrush-20&linkId=BWN35U6ZNCUXLRYP)) cookbook. The cookbook, co-authored by celebrity chef Eric Ripert, centers around themed parties like Dinner on the Dunes and A Soltice Soiree, sharing menus and recipes from some of the Hampton's elite residents and their guests.

Each page makes me want to move to the seaside and live the life, planning ladies lunches by the pool and evening get togethers at the dock. If only I had a trust fund to make it happen, you'd all be invited.



Until then, I'm living vicariously in my own kitchen while leafing through the pages as if it's an issue of *US* magazine, to see the behind-the-scenes-ivy-covered-walled-estates and dreaming of what to make next.

While there are plenty of recipes in the cookbook that one would think more typically represent the Hamptons lifestyle (oh my, how chic!), like Cucumber Cups with Crab Meat and Green Gazpacho Soup with Homemade Croutons, I was looking for a seasonal recipe to make now, and a humble blueberry buckle recipe caught my eye.



## Making This Blueberry Buckle Recipe

The headnotes to this recipe state that it was created by Kathleen King of Southhampton's [Tate's Bake Shop](http://www.tatesbakeshop.com/) (<http://www.tatesbakeshop.com/>) for the Peconic Land Trust fundraiser, an organization in sync with the non-profit [The Peconic Baykeeper](http://www.peconicbaykeeper.org/) (<http://www.peconicbaykeeper.org/>), that author Annie Falk is donating her author proceeds for [Hamptons Entertaining](https://www.amazon.com/gp/product/1617691453/ref=as_li_qf_sp_asin_il_tl?ie=UTF8&camp=1789&creative=9325&creativeASIN=1617691453&linkCode=as2&tag=foodiecrush-20&linkId=BWN35U6ZNCUXLRYP) ([https://www.amazon.com/gp/product/1617691453/ref=as\\_li\\_qf\\_sp\\_asin\\_il\\_tl?ie=UTF8&camp=1789&creative=9325&creativeASIN=1617691453&linkCode=as2&tag=foodiecrush-20&linkId=BWN35U6ZNCUXLRYP](https://www.amazon.com/gp/product/1617691453/ref=as_li_qf_sp_asin_il_tl?ie=UTF8&camp=1789&creative=9325&creativeASIN=1617691453&linkCode=as2&tag=foodiecrush-20&linkId=BWN35U6ZNCUXLRYP)) to. The recipe won first place for the best blueberry dessert at a competition in the state of Maine, so I was hedging my bets it would be good.

It is. More than good. It is DIVINE!

One obvious reason: it is PACKED with blueberries. 2 1/2 cups worth. Because my farmers market has yet to start (living in the mountains makes for a short growing window), I buy my blueberries at Costco because they are extra big, extra juicy, and powered the packed blueberry effect.



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I followed the recipe without many changes but did make a few adjustments. I love a thick, tall cake so I baked my cake in an 8×8-inch pan rather than her suggested 9×9. I didn't have to alter the baking time but as because all ovens bake differently, you'll want to take note to test for doneness at 45-50 minutes for either pan.

Instead of dark brown sugar I opted for light and used non-fat milk rather than whole. I didn't notice a difference at all.

My biggest change to the original recipe is it called for a sour cream drizzle consisting of 1 cup sour cream, 2 tablespoons honey and 1/4 teaspoon vanilla extract. I imagine this was intended to serve right away as a plated dessert.

Because I wasn't serving this buckle warm and wanted a more portable bite, I needed a drizzle that would harden a bit as it dried. To do so, I made a powdered sugar, lemon juice glaze with just a bit of vanilla Greek yogurt mixed in and drizzled away. I love lemon and blueberries together. So fresh.

And with that, a seasonal, fresh breakfast—or dessert—is served.





## What's in This Blueberry Buckle?

This blueberry buckle recipe has three main components: the moist cake, the sweet crumble topping, and the tart lemon glaze.

Here's what you'll need to make this recipe:

- Unsalted butter
- Granulated sugar
- Egg

- Whole milk
- Baking powder
- Salt
- All-purpose flour
- Fresh blueberries
- Light brown sugar
- Ground cinnamon
- Powdered sugar
- Lemon zest and juice
- Vanilla extract
- Greek yogurt





## How to Make Blueberry Buckle

After being quickly whisked together, the blueberry coffee cake batter gets poured into a greased baking dish and is set aside while the crumble topping is made. You can make the crumble topping by smushing the ingredients together with your fingers until it resembles the texture of coarse sand.

Sprinkle the crumble topping over the batter, then bake the blueberry buckle until a toothpick inserted in the middle comes out clean.

While the cake bakes, whisk together the lemon glaze. Once the blueberry buckle has cooled completely, drizzle the glaze over top before slicing and serving.



### Can I Double This Recipe?

Yes, but you'll still need to bake the blueberry buckle in two separate 8×8-inch pans. If you doubled the ingredients and bake it in a 9×13-inch pan, I'm afraid the cake would overflow as it bakes.

## Can I Use Frozen Blueberries?

I've only made this recipe with fresh blueberries, so I'm not sure if frozen would work here.

## Can I Freeze Blueberry Buckle?

Yes, but you'd want to freeze it without the lemon glaze on top. You can easily whisk together the glaze after you've thawed the frozen cake and are ready to serve it.



## Tips for Making Blueberry Buckle

It's important that you use whole milk (or at least 2% milk) in this recipe, as it keeps the cake moist. Don't use skim milk in cake batters, otherwise your cakes will turn out dry.

If desired, you can add a little cinnamon to the cake batter as well as the crumble topping. You won't need much, but the option is there if you're a cinnamon fiend.

Also note that you must let the cake cool completely before slicing into it. If you try to slice the cake while it's warm, it'll crumble.

# More Blueberry Recipes to Make

- [20-Minute Berry Jam \(https://www.foodiecrush.com/20-minute-berry-jam/\)](https://www.foodiecrush.com/20-minute-berry-jam/).
- [Birthday Cake Pie with Chocolate Mousse and Berries \(https://www.foodiecrush.com/yellow-cake-pie-with-chocolate-mousse/\)](https://www.foodiecrush.com/yellow-cake-pie-with-chocolate-mousse/).
- [Apple Blueberry Crumble \(https://www.foodiecrush.com/apple-blueberry-crumble/\)](https://www.foodiecrush.com/apple-blueberry-crumble/).
- [Boozy Blueberry Floats \(https://www.foodiecrush.com/boozy-blueberry-floats/\)](https://www.foodiecrush.com/boozy-blueberry-floats/).
- [The Berry Best Four Berry Pie \(https://www.foodiecrush.com/four-berry-pie-recipe/\)](https://www.foodiecrush.com/four-berry-pie-recipe/).

If you make this recipe, please let me know! Leave a comment below or take a photo and tag me on [Instagram](https://www.instagram.com/foodiecrush) (<https://www.instagram.com/foodiecrush>) or [Twitter](https://www.twitter.com/foodiecrush) (<https://www.twitter.com/foodiecrush>) with #foodiecrusheats.

## Blueberry Buckle Recipe with Lemon Glaze

This award-winning blueberry buckle recipe is studded with sweet, juicy blueberries and topped with a crumbly streusel and lemon glaze for a sweet breakfast or dessert.

**Course** Dessert

**Cuisine** American

**Keyword** blueberry buckle, coffee cake

**Prep Time** 15 minutes

**Cook Time** 50 minutes

**Total Time** 1 hour 5 minutes

**Servings** 16 2-inch squares

**Calories** 329 kcal

### Ingredients

#### For the cake

- 1/2 cup (1 stick) unsalted butter , at room temperature
- 3/4 cup granulated sugar
- 1 large egg
- 1/2 cup whole milk
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 cups all-purpose flour
- 2 1/2 cups fresh blueberries

#### For the topping

- 1 cup firmly packed light brown sugar
- 1 cup all-purpose flour
- 1 teaspoon ground cinnamon
- 1/2 cup (1 stick) unsalted butter , cut into pieces at room temperature

#### For the glaze

- 1 cup powdered sugar
- Zest of 1 lemon
- Juice of 1/2 lemon add more if needed
- 2 tablespoons honey or vanilla-flavored greek yogurt optional
- 1/4 teaspoon vanilla extract

### Instructions

1. Preheat the oven to 375 degrees F. Lightly butter an 8- or 9-inch square baking pan.



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- In a large bowl, cream together the butter and sugar. Add the egg, milk, baking powder, and salt. Use a hand mixer to mix well. Mix in half of the flour, then incorporate the remaining half. Fold in the blueberries. Pour the batter into the prepared pan and set it aside.
- Make the topping. Combine the brown sugar, flour, cinnamon, and butter in a medium-sized bowl. Mix with a pastry cutter or your fingers until combined and crumbly. Sprinkle the topping evenly over the cake batter. Bake the buckle for 45-50 minute, or until a cake tester or toothpick comes out clean. Cool completely.
- Make the lemon glaze. While the cake is baking, whisk the powdered sugar with the lemon zest, lemon juice and vanilla. Whisk in the greek yogurt if using, or add more lemon juice to desired consistency.
- Cut the buckle into squares and drizzle with the lemon glaze.

<b>Nutrition Facts</b>	
Blueberry Buckle Recipe with Lemon Glaze	
<b>Amount Per Serving</b>	
<b>Calories</b> 329	Calories from Fat 108
<b>% Daily Value*</b>	
<b>Fat</b> 12g	<b>18%</b>
Saturated Fat 8g	<b>50%</b>
<b>Cholesterol</b> 42mg	<b>14%</b>
<b>Sodium</b> 87mg	<b>4%</b>
<b>Potassium</b> 126mg	<b>4%</b>
<b>Carbohydrates</b> 53g	<b>18%</b>
Fiber 1g	<b>4%</b>
Sugar 33g	<b>37%</b>
<b>Protein</b> 3g	<b>6%</b>
<b>Vitamin A</b> 394IU	<b>8%</b>
<b>Vitamin C</b> 2mg	<b>2%</b>
<b>Calcium</b> 53mg	<b>5%</b>
<b>Iron</b> 1mg	<b>6%</b>

\* Percent Daily Values are based on a 2000 calorie diet.



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## More Homemade Cake Recipes to Try

- [Confetti Cake with Buttercream Frosting](https://www.foodiecrush.com/confetti-cake-with-cookies-cups/) (<https://www.foodiecrush.com/confetti-cake-with-cookies-cups/>)
- [Devil's Food Bundt Cake with Chocolate Espresso Ganache](https://www.foodiecrush.com/devils-food-bundt-cake-chocolate-espresso-ganache/) (<https://www.foodiecrush.com/devils-food-bundt-cake-chocolate-espresso-ganache/>)
- [German Chocolate Cake](https://www.foodiecrush.com/german-chocolate-cake/) (<https://www.foodiecrush.com/german-chocolate-cake/>)
- [Vanilla and Chocolate Marbled Bundt Cake](https://www.foodiecrush.com/vanilla-chocolate-marbled-bundt-cake/) (<https://www.foodiecrush.com/vanilla-chocolate-marbled-bundt-cake/>)
- [Grilled Strawberry Shortcakes with Balsamic Vinegar](https://www.foodiecrush.com/grilled-strawberry-shortcakes-with-balsamic-vinegar/) (<https://www.foodiecrush.com/grilled-strawberry-shortcakes-with-balsamic-vinegar/>)

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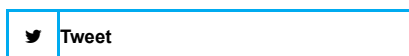
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## About Heidi

Hi! I'm Heidi and I cook real good, real food I hope you'll love to make, too.

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## Comments

[Tori@Gringalicious.com \(http://gringalicious.com\)](http://gringalicious.com) says

This sounds fab! I totally want a huge piece for breakfast!

[Reply](#)

[Katrina @ Warm Vanilla Sugar \(http://warmvanillasugar.com/\)](http://warmvanillasugar.com/) says

I haven't made a buckle in ages and I just love the heck out of them! This recipe sounds great!

[Reply](#)

[Liz @ Floating Kitchen \(http://www.floatingkitchen.net\)](http://www.floatingkitchen.net) says

Oh man does this look good. I am a huge lover of fresh blueberries. So much so that it's hard to for me to bake with them because I've usually eaten them all during the drive home from the grocery store. I'm going to have to stash a few away to make this buckle! XO

[Reply](#)

[Phi @ The Sweetphi Blog \(http://www.sweetphi.com\)](http://www.sweetphi.com) says

You picked around the blueberries? They're the best part of fruit salads ;) I love these crumb bars. I'm such a sucker for new cookbooks, I think I'm in dangerous need of a new shelf to hold all of them lol. My favorite thing to make in the summers is definitely fresh fruit desserts – I make this one citrus torte and then pile it high with fresh fruit and a honey glaze, it's super yummy, but crumb bars, crisps and cobblers come in a close second :)

[Reply](#)

[Meg @ The Housewife in Training Files \(http://www.thehousewifeintrainingfiles.com\)](http://www.thehousewifeintrainingfiles.com) says

I can't even control myself around blueberry buckle let alone one with a lemon glaze! And I agree...more blueberries the better!

And I just emailed about joined the #eatseasonal crew! It sounds right up my alley!

[Reply](#)

[nagłośnienie\\_domowe \(http://bafomet.pl/home/index.html\)](http://bafomet.pl/home/index.html) says

I could die for cake like this! This is awesome.

[Reply](#)

[Sarah | Broma Bakery \(http://bromabakery.com\)](http://bromabakery.com) says

Buckles are one of my favorite things, and yet I've never made one myself. But just looking at those plump blueberries and mouthwatering streusel I'm thinking that needs to change STAT!

[Reply](#)

[Cookin Canuck \(http://www.cookincanuck.com\)](http://www.cookincanuck.com) says

I could eat blueberries by the handful and am so happy that they're starting to pop up in the markets. This buckle looks like the perfect summertime dessert!

[Reply](#)

[Cecile @ My Yellow Farmhouse \(http://www.myyellowfarmhouse.com\)](http://www.myyellowfarmhouse.com) says

I, too, am not a huge fan of fresh blueberries – unless they're wild 'cause to me they're the sweetest. What a great variation of good old Blueberry Buckle – I love the idea of the lemon glaze and lots and lots of blueberries!! ; o )

[Reply](#)

[Shawn@ I Wash You Dry \(http://iwashyoudry.com\)](http://iwashyoudry.com) says

This recipe is awesome. I already love blueberries, and I love that there are so many! A lot of recipes don't ever have that much. I might try a little of both glazes, they both sound good. Hm. Decisions decisions.

[Reply](#)

[Becky \(http://www.thevintagemixer.com\)](http://www.thevintagemixer.com) says

I'm a big fan of anything with buckle in the title! I made a peach buckle last year that I could easily eat the whole pan of. Any excuse to have cake for breakfast ;) And that cookbook sounds so fun!!

[Reply](#)

[Laura \(Tutti Dolci\) \(http://tutti-dolci.com\)](http://tutti-dolci.com) says

I'm a blueberry fiend so this buckle has my name all over it. Must make immediately!

[Reply](#)

[Brian @ A Thought For Food \(http://www.athoughtforfood.net\)](http://www.athoughtforfood.net) says

Definitely thinking this could be dessert one night, breakfast the next. Aren't those the best desserts? :-)

[Reply](#)

[Stephanie @ Girl Versus Dough \(http://www.girlversusdough.com\)](http://www.girlversusdough.com) says

My jaw is seriously on the floor looking at this beautiful berry-filled buckle. I want this for breakfast, lunch, dinner AND dessert!

[Reply](#)

[Annalise @ Completely Delicious \(http://www.completelydelicious.com\)](http://www.completelydelicious.com) says

I think I'm going to be dreaming about this buckle for weeks. Wow!

[Reply](#)

[Traci | Vanilla And Bean \(http://www.vanillaandbean.com\)](http://www.vanillaandbean.com) says

Oh... I know... blueberry season isn't quite here yet either.. I've another month to go yet, but that hasn't stopped me from buying em' up from California farmers! I think I've been dreaming about this buckle lately! The lemon glaze was a fabulous change.. I agree! Thank you for this, Heidi and all the other delicious recipes you've included here! So much to choose from! :D

[Reply](#)

[Melissa @ Bless this Mess \(http://www.blessthismessplease.com/\)](http://www.blessthismessplease.com/) says

That glaze just took this recipe over the top!!! It looks perfect Heidi! I'm so impressed with your Buckle.

[Reply](#)

[kelley \(http://www.mountainmamacooks.com\)](http://www.mountainmamacooks.com) says

I'll take blueberries any which way. I love to munch on a handful! This is gorgeous!! xo

[Reply](#)



[Liren Baker \(http://kitchenconfidante.com\)](http://kitchenconfidante.com) says

So I admit, I adore blueberries! And I adore buckles – totally my speed when it comes to sweets. This buckle is definitely a must try, most especially with that glaze!

[Reply](#)

[Becky@Project Domestication \(http://www.projectdomestication.com\)](http://www.projectdomestication.com) says

I had a handful of blueberries in my hand yesterday. But now I want to stuff my face in that buckle. YUM! And that book makes me think I should start watching “Revenge” again. Gotta love the Hamptons! :)

[Reply](#)

Cyndy says

O M G, this looks wonderful and I have a whole lot of blueberries to work with. I love that you did a glaze instead of a sauce on top. Definitely Delicious. I'll be making this soon!

[Reply](#)

[alison \(http://somandesign.com\)](http://somandesign.com) says

I made this recipe very soon after seeing it in my inbox. Wow! REALLY REALLY YUMMY. My son had a friend sleep over so I made it the night before so it could go in the oven as soon as we got up [I looked forward to the wonderful smells as it baked.] Both boys came back for 2nds. Will put this in my permanent recipe collection! 2 thumbs up!!!

[Reply](#)

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[heidi \(https://www.foodiecrush.com\)](https://www.foodiecrush.com) says

Hi Alison, so glad you liked it and the kids too. Hope it becomes a family fave.

[Reply](#)

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Maria Donovan says

Hi I am gonna make this today do you have to add the honey or yogurt to make the glaze?

[Reply](#)

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Mercedes says

Made this yesterday and we all loved it! Thanks.

[Reply](#)

Joanne Morton says

Is there any reason frozen blueberries wouldn't work for this recipe? I still have some in the freezer that I picked last summer and would like to use them up.

[Reply](#)

Anna says

I just made this for breakfast and it is AMAZING! So moist and delicious. I didn't have whole milk so I used buttermilk instead. I also baked it in an 8x8 pan. Mine needed to cook for about 55-60 minutes. My husband isn't a huge fan of blueberries but the topping completely won him over. This is definitely a keeper! Thank you for sharing!

[Reply](#)

[kay\\_campbell \(http://huffingtonpost\)](http://huffingtonpost) says

i made this yesterday – absolutely delicious – moist and VERY 'blueberry-y'  
had to use evaporated milk but don't think it hurt a thing!

[Reply](#)

Josiane Gomes says

Hello!

I was really glad to see this recipe because when I saw the picture I realized it is very similar to one we have here in Brazil, which is called "cuque de uva" or "cuca de uva", depending on the region. Instead of using blueberries, we use ives grapes, they also make the cake taste really delicious! We just don't make the glaze, but the rest is almost the same! And now I am curious to try it with blueberries!

Thank you!

[Reply](#)

[VEOGLA MITCHINER \(http://VEE-OH-LUH.TUMBLR.COM\)](http://VEE-OH-LUH.TUMBLR.COM) says

are you sure your suppose to bake the topping with the cake my topping just melts doesnt look anything like the picture and i follow the recipe to the T

[Reply](#)

Ana says

Made this today and it immediately got rave reviews from my husband! I love all of the blueberries and the crumble is some of the best I've made. The lemon glaze is just icing on the cake (no pun intended). Thanks for the recipe!

[Reply](#)

vivian says

I made this tonight for our Sunday dinner dessert and it was absolutely delicious. I made it lactose free by substituting Earth Balance for the butter and almond milk for the milk and it turned out wonderfully. The batter was very thick, which made it impossible to pour into the baking pan, but I scooped it out of the bowl and mashed it into the pan fairly evenly, and it all came out great in the end. Thanks for a wonderful recipe!

[Reply](#)

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[heidi \(https://www.foodiecrush.com\)](https://www.foodiecrush.com) says

That's great news Vivian! I'm so glad you made it your own!

[Reply](#)

Teresa says

I made the buckle tonight and I used the 8x8 pan and cooked it for 50 minutes. The center was not quite done so would recommend using a little bit larger pan or cook it 55-60 minutes or until toothpick comes out clean. It was absolutely delicious. A recipe for my collection.

[Reply](#)

Vivian says

This recipe is delicious. I baked it in a glass pan and baked it for 60 minutes. The lemon complements the cake perfectly.

[Reply](#)

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[heidi \(https://www.foodiecrush.com\)](https://www.foodiecrush.com) says

I'm so glad you enjoyed it Vivian!

[Reply](#)

Sandy says

This looks amazing! How would you adjust it for elevation in Denver?

[Reply](#)

Amber says

Could you prepare this the night before and then put it in the oven the next morning?

[Reply](#)

Anoushka says

Can this be frozen or would it get soggy?

[Reply](#)

Anoushka says

can this be frozen or would it go soggy?

[Reply](#)

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[heidi \(https://www.foodiecrush.com\)](https://www.foodiecrush.com) says

I think it would be fine for the freezer.

[Reply](#)

Paiton says

Absolutely delicious! One of my favorite desserts that I've ever baked! Yummmm!!!

[Reply](#)

[Kristina C. \(http://www.genesisrxhealth.com\)](http://www.genesisrxhealth.com) says

Heidi – I recently found your site and I must tell you that I am ENAMORED!

I want to try every darn recipe!

Thanks so much and so glad I found you!

[Reply](#)

[Thomas Coleman \(http://topkitchenette.com/\)](http://topkitchenette.com/) says

I had a lot of blueberries in my fridge and needed to use them up. I made this as an afternoon snack and it turned out delicious!!

[Reply](#)

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[heidi \(https://www.foodiecrush.com\)](https://www.foodiecrush.com) says

So glad you enjoyed Thomas.

[Reply](#)

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[Alma Sample](http://myculinarystory.com/best-electric-skillet-reviews/) (<http://myculinarystory.com/best-electric-skillet-reviews/>), says

This was very good and brought back memories. Nice crumb, not too sweet, light and moist, this was a lovely and easy dessert. It would be great with other fruit, such as peaches or apples :)

[Reply](#)

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[heidi](https://www.foodiecrush.com) (<https://www.foodiecrush.com>) says

Oh Alma! I hadn't even thought of using peaches!! Great idea.

[Reply](#)

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Trisha says

Would it be safe to double the recipe for a 9×13 pan or will it overflow? Do you have 9×13 measurements? Thank you!

[Reply](#)

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[heidi](https://www.foodiecrush.com) (<https://www.foodiecrush.com>) says

Hi Trisha, I'm pretty sure it would overflow after it bakes, so you could use two pans if needed.

[Reply](#)

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Kristel says

Holy WOW! I made this for Utah's Pie and Beer Day Celebration today July 24th! Delicious! Perfectly moist. The lemon drizzle was so worth skipping breakfast, oh my! Thank you so much for posting. I live at 7K ft, and it's perfect. I baked for 50 minutes in a springform round pan. Perfect.

P.S. I have a great photo if you'd like me to send it?

[Reply](#)

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Amb says

Thank you so much for this recipe. I've never made a coffee cake before and just came out so wonderful and perfect! I followed everything to the letter, the only thing I would change is adding the topping in at the last 20 or 30 minutes as it came out too hard in areas. I'd like to also salute you on the lemon icing topping, it was so amazing and went perfectly. I opted for honey rather than yogurt.

[Reply](#)



Rahul (<https://www.winni.in/christmas/cake>), says

This look amazing... I will surely make it on this christmas.

[Reply](#)

Janice Gilreath says

★★★★★

I made it yesterday, it was delish! I did mess up the drizzle glaze, but it tastes great, just not as pretty. \*I misunderstood the "honey or vanilla yogurt". And I used honey rather than yogurt.

[Reply](#)

Chris says

Since I always bake for a minimum of 8 people, I'd really like to make this in a 9" x 13" pan. Do you think it would work if I added 50% to the ingredients (made a 1-1/2 size recipe)? Obviously, the baking time would be a little different, but I can handle that part.

[Reply](#)

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