

Blueberry Buckle



4 tablespoons unsalted butter
1 cup sugar
2 eggs
½ cup milk
2 cups flour
1/1/2 teaspoons baking powder
½ teaspoons salt
2 cups fresh blueberries

For the topping:

½ cup sugar
½ cup flour
¼ teaspoon salt
4 tablespoons butter

Set the oven to 350 degrees. Have on hand an 8-9-inch square baking pan. Grease lightly with butter and set aside until ready to use.

Cream the butter and sugar together for 1 minute. Stir in the milk. Add the flour, baking powder and salt to the mixture, and mix just until the dry ingredients are moistened. Using a rubber spatula, fold in the berries.

Pour the mixture into the prepared pan. Prepare the toppings by mixing together the sugar, flour and salt. Pinch the butter into the flour mixture until the mixture resembles coarse meal. Sprinkle the topping over the cake batter and bake in the preheated oven for 40-50 minutes or until it is golden and the buckle springs back when gently pressed in the center.

Remove from the oven, slice into squares and serve.

Serves 6