

Blueberry Buckle

Ingredients:

Cake:

½ cup butter
½ cup sugar
1 egg
1 cup all purpose flour
1 ½ tsp baking powder
¼ tsp salt
½ cup milk
2 cups fresh blueberries

Topping:

¼ cup butter
1 cup sugar
½ cup all purpose flour
½ tsp cinnamon

Instructions

1. Preheat oven to 375 degrees F.
2. Butter a 9 inch square or round baking pan.
3. Cream ½ cup butter with ½ cup sugar for 3 minutes. Add egg and continue beating 1 minute.
4. Combine 1 cup flour, baking powder and salt. Add to butter mixture in 4 batches, alternating with milk. Gently fold in blueberries. Spread evenly into prepared pan.
5. For the topping, cream ¼ cup butter with 1 cup sugar. Add ½ cup flour and ½ tsp cinnamon. Blend until crumbly. Sprinkle over the mixture in the prepared pan. Bake until golden brown and bubbly about 45 minutes.

The story behind the recipe

This recipe is legendary. I made it the very first time I made dinner for my husband. He didn't like salmon and pushed all the avocados in the salad to the side of his plate, but this dessert was a winner. It remains a family favorite.

