

Blueberry Buckle

A blueberry cake with buttery cinnamon topping.

INGREDIENTS:

- 1/4 cup butter, room temperature
- 3/4 cup sugar
- 1 egg
- 2 cups sifted all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 2 cups fresh or frozen blueberries, rinsed
- .
- Topping
- .
- 1/4 cup butter, room temperature
- 1/2 cup sugar
- 1/3 cup all-purpose flour
- 1/2 teaspoon ground cinnamon

PREPARATION:

Cream 1/4 cup butter with 3/4 cup sugar; add egg and beat well. Into a medium bowl sift together 2 cups flour, baking powder, and salt. Add sifted dry ingredients to butter mixture alternately with 1/2 cup milk, beating until smooth.

Fold in blueberries. Pour into a greased 9-inch square baking pan. For topping, combine topping ingredients and blend well to form crumbs. Sprinkle topping crumbs over batter. Bake at 375° for 35 minutes.