

Blueberry Buckle

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10:38 AM

Batter

1/2 cup margarine
1 cup sugar
2 eggs
8 tsp lemon juice
2 cup flour
1 tsp baking powder
1/2 tsp salt
1/2 cup milk

Mix all ingredients together then sprinkle on 2 to 4 cups of blueberries.

Mix the following together and sprinkle over the berries

1/2 cup sugar
1/3 cup flour
1/4 cup margarine
For 9x13 pan, double the topping

Bake for 40-50 minutes at 375°

Blueberry Buckle Recipe

Ingredients

Cake ingredients:

- 2 cups and 1-2 Tbsp of sifted, all purpose flour separated
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 cup (1/2 stick) unsalted butter, softened
- 3/4 cup sugar
- 1 large egg
- 1/2 cup milk
- 1 pint blueberries

Topping ingredients:

- 1/4 cup unsalted butter, softened
- 1/2 cup sugar
- 1/3 cup sifted all purpose flour
- 1/2 teaspoon cinnamon

Method

1 Preheat the oven to 375°F. Grease an 8-inch springform pan. Set aside.

2 Sift together the 2 cups of flour, the baking powder and the salt. Set aside. Cream the butter and sugar until fluffy, about 3 minutes. Beat in the egg. Add the flour mixture in 3 parts, alternating with the milk. Toss the berries with the remaining 1 to 2 tablespoons of flour (to separate and scatter evenly throughout the batter) and fold in. Pour batter into the prepared pan. Set aside.

3 Combine ingredients for topping with a fork to make crumbly mixture. Sprinkle this over the batter.

4 Bake for one hour, then test for doneness by gently inserting a fork. If it does not come out clean, give the cake another 5 to 10 minutes to bake.

5 When the cake has cooled, run a knife around the edges and lift the cake out o the pan. Serve with whipped cream

Pasted from <http://simplyrecipes.com/recipes/blueberry_buckle/>