

## Blueberry Buckle: [back to recipe](#)

INGREDIENTS:	DIRECTIONS:
<p><b>CAKE INGREDIENTS:</b></p> <ul style="list-style-type: none"><li>• 1/2 c. softened butter or shortening</li><li>• 1 egg</li><li>• 3/4 c. granulated sugar</li><li>• 2 c. all-purpose flour</li><li>• 2 ts. baking powder</li><li>• 1/4 ts. salt</li><li>• 1/2 c. milk (maybe a bit more)</li><li>• 2 c. fresh or frozen blueberries</li></ul> <p><b>STREUSEL TOPPING</b></p> <p><b>INGREDIENTS</b></p> <ul style="list-style-type: none"><li>• 1/2 c. all-purpose flour</li><li>• 1/2 c. granulated sugar</li><li>• 1 ts. cinnamon</li><li>• 1/4 c. cold butter</li><li>• vanilla glaze or melted frosting to drizzle (optional)</li></ul>	<p><b>DIRECTIONS for the CAKE</b></p> <ul style="list-style-type: none"><li>• Preheat oven to 350°F</li><li>• Grease a 9" x 9" pan and set aside</li><li>• In a medium bowl, mix butter, egg, and sugar with an electric mixer.</li><li>• Add in milk, flour, baking powder, and salt. Mix until just combined.</li><li>• The batter will be quite thick -- feel free to add a couple extra Tablespoons of milk if it's too thick.</li><li>• Spoon cake mixture in greased pan.</li><li>• Sprinkle blueberries to completely cover the cake mixture. Lightly press them down.</li></ul> <p><b>DIRECTIONS for the STREUSEL TOPPING</b></p> <ul style="list-style-type: none"><li>• In a small bowl, combine flour, sugar, and cinnamon</li><li>• Cut in butter (I squeeze it in with my hands) until mixture is crumbly</li><li>• Sprinkle over blueberries</li><li>• Bake in preheated oven for 60 minutes or until the center is set and the top is golden brown</li><li>• Drizzle with vanilla glaze (optional) and enjoy</li></ul>

***Makes one 9" x 9" pan***

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