

Blueberry Buckle - A Summertime Dessert Treat

As Prince Edward County blueberries are about to show up on roadside stands, the opportunity to make this easy, delicious cake-like dessert can't be passed up.

Buckle is called "buckle" because as the cake batter rises, the fruit and strudel topping causes it to "buckle".

Basic Mixture

Mix thoroughly:
 3/4 cup sugar
 1/4 cup soft shortening
 1 egg
 Stir in 1/2 cup of milk

Sift together and stir in:

2 cups sifted flour
 2 tsp baking powder
 1/2 tsp salt

Carefully add:
 2 cups of well-drained blueberries
 Spread batter in a greased and floured 9" square pan.
 Sprinkle with desired topping.

Topping:

1/2 cup sugar
 1/3 cup sifted flour
 1/2 tsp cinnamon
 1/4 cup soft butter

Bake at 350° for 45 to 50 minutes until toothpick stuck in centre of pan comes out clean. Serve warm, fresh from the oven.



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