

Blueberry Buckle

Serves 8

Ingredients

- 260 gr / 2 c flour
- 2 t baking powder
- ½ t salt
- 150 gr / ¾ c sugar
- 60 gr / ¼ c butter
- 1 egg lg-xlg
- 125 ml / ½ c milk
- 2 c fresh or frozen blueberries

- 100 gr / ½ c sugar
- 45 gr / ⅓ c flour
- ½ t cinnamon
- 60 gr / ¼ c butter

Instructions

- Preheat oven to 375°.
- Lightly butter a 2.5 litre dish - I usually use stoneware. It should be at least 2" / 5 cm deep.
- Whisk together the flour, baking powder and salt.
- In a stand mixer, or in a bowl with a spoon, beat the butter and sugar together.
- Add in the egg and mix until smooth.
- Mix in the flour mixture.
- Mix in the milk.
- Remove from the mixer.
- With a spatula, gently mix in the blueberries. If they're frozen, you don't need to be as gentle.
- Spoon the batter into the prepared dish, somewhat evenly.
- Mix the dry topping ingredients together.
- Cut the butter in as you would pastry or biscuits.
- Scatter somewhat evenly over the batter.
- Bake for 45-50 minutes. If using frozen blueberries, it can take up to 10 minutes longer.

Serve warm (should cool for an hour or two before eating). Scoop spoonfuls to serve.

Option - serve with vanilla ice cream.