

# Blueberry Buckle

## Blueberry Buckle

¾ cup sugar

½ stick butter, softened

1 egg, beaten

½ cup whole milk

2 cups cake flour, sifted

2 tsps. baking powder

½ tsp. salt

2 cups fresh blueberries

Stem berries, rinse, pat dry and set aside. Cream butter and sugar. Beat in egg, then milk. In a separate bowl sift together flour, baking powder and salt. Stir into creamed mixture till well blended. Fold in berries. Spread batter in well greased and floured 9 x 9-inch pan. Sprinkle topping (below) evenly over batter. Bake in pre-heated 375°F oven 30-35 minutes. Delicious with thick cream, ice cream or whipped cream.