

Blueberry Buckle

<http://unihomemaker.com/2013/02/13/blueberry-buckle/>

Ingredients:

Topping:

- 1/3 cup of sugar
- 1/2 cup of all-purpose flour
- 1 teaspoon of Vietnamese cinnamon
- 1/4 cup (1/2 stick) of cold unsalted butter, cut into small pieces

Batter:

- 2 cups of all-purpose flour
- 1/2 teaspoon of salt
- 2 teaspoons of baking powder
- 1/4 cup (1/2 stick) of unsalted butter, softened
- 3/4 cup of sugar
- 1 egg
- 2 teaspoons of Mexican vanilla extract
- 1/2 cup of milk
- 2 cups of fresh blueberries

Preparation:

Preheat the oven to 375 degrees F. Grease a 9-inch square baking pan.

To make the topping: In a small bowl combine sugar, flour, cinnamon and butter. Use your fingers to mix until you have a crumbly mixture. Set aside.

In a medium bowl add flour, salt and baking powder. Mix well and set aside.

Using a stand mixer, cream butter and sugar until fluffy. Beat in eggs and vanilla extract. Alternately add milk and flour mixture to the creamed mixture. Mix well until just moistened. Gently fold in blueberries. Pour batter into the prepared pan. Using your spatula to distribute the batter evenly. Sprinkle the topping evenly over the batter.

Bake for 35-40 minutes or until toothpick/tester inserted into the center comes out clean. Let the buckle cool in the pan on the cooling rack for 15 minutes before serving.