

Blueberry Buckle



I make this at least twice when blueberries are in season. Makes a great coffeecake or dessert.

Servings: 10

Yield: 1 -8x8 inch cake



Ingredients

¾ cup white sugar
¼ cup shortening
1 egg
½ cup milk
2 cups all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
2 cups fresh blueberries
½ cup white sugar
⅓ cup all-purpose flour
½ teaspoon ground cinnamon
¼ cup butter, softened

Directions

Step 1

Preheat oven to 375 degrees F (190 degrees C). Grease one 8x8 inch pan.

Step 2

Cream together ¾ cup sugar, shortening, and egg.

Step 3

In a separate bowl mix together 2 cups flour, baking powder, and salt. Stir into sugar mixture, alternating with milk. Stir in blueberries. Pour into greased 8x8 inch pan.

Step 4

To make topping: Combine ½ cup sugar, ⅓ cup flour, cinnamon, and butter. Sprinkle over cake batter.

Step 5

Bake at 375 degree F (190 degrees C) for 25-30 minutes.

Nutrition Facts

Per Serving: 320 calories; protein 4.3g; carbohydrates 52.4g; fat 10.8g; cholesterol 31.8mg; sodium 259.4mg.