



Blueberry Buckle

Serves 9

½ cup butter (one stick cut in half)
1 cup sugar
1 egg
½ teaspoon vanilla
1 1/3 cups flour
1 teaspoon baking powder
¼ teaspoon salt
1/3 cup milk
2 cups Michigan blueberries
½ teaspoon cinnamon

Cream ¼ cup butter with ½ cup sugar. Beat in egg and vanilla until smooth.

Mix together 1 cup of the flour, baking powder and salt. Add the flour mixture to the butter mixture then, add the milk until just combined. Pour into a greased 9 inch square baking pan. Top with the blueberries. Combine the remaining sugar (1/2 cup), flour (1/3 cup) and cinnamon. With a pastry blender or knife, cut in the remaining butter (1/4 cup) until the mixture is coarse and crumbly. Sprinkle crumble mixture over the blueberries.

Bake in preheated oven at 350 degrees for 1 hour. Cool at least 10 minutes so that it will be easy to cut. Cut into 9 squares.