

RECIPE: Marion's Blueberry Buckle

INGREDIENTS

- 3/4 cup sugar
- 1/2 cup shortening or butter
- 1 egg
- 1/2 cup milk
- 1 teaspoon vanilla
- 2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 cups blueberries

For Crumb Topping:

- 1/2 cup sugar
- 1/3 cup sifted flour
- 1/2 teaspoon cinnamon
- 1/4 cup soft butter

DIRECTIONS

1. Preheat oven to 375 degrees F.
2. Thoroughly mix sugar, butter or shortening, and eggs (beaten). Stir in milk.
3. Sift together flour, baking powder and salt. Add to the first mixture.
4. Fold in blueberries.
5. Spread batter in a greased and floured 9x13-inch pan.
6. For crumb topping, combine sugar, flour, cinnamon and butter. Mix until crumbly.
7. Top batter with crumb mixture.
8. Bake for 45-50 minutes.

