
Blueberry Buckle

Lynne Lake Lodge

Nettles Island Cooking in Paradise - 2014

2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup sugar
1/4 cup butter
1 egg
2 1/2 cups fresh blueberries
3 stalks rhubarb (optional), diced
1/2 cup milk or half-and-half
TOPPING
1/2 cup sugar
1/2 teaspoon cinnamon
1/3 cup flour
1/4 cup butter, softened

In a bowl, sift together the flour, baking powder and salt.

In a bowl, cream the butter and sugar. Beat in the eggs. Add the flour mixture and milk. Stir. Fold in the blueberries and rhubarb.

Turn the batter into a nine-inch square cake pan.

Make the topping: In a bowl, mix together the sugar, cinnamon, flour and butter. Mix well. Sprinkle the topping on top of the batter in the baking pan.

Bake in a preheated at 350 degree oven for 45 to 50 minutes.

Serve warm.

Dessert

Per Serving (excluding unknown items): 3126 Calories; 101g Fat (28.7% calories from fat); 40g Protein; 527g Carbohydrate; 19g Dietary Fiber; 460mg Cholesterol; 3078mg Sodium. Exchanges: 14 1/2 Grain(Starch); 1 Lean Meat; 3 1/2 Fruit; 19 Fat; 17 Other Carbohydrates.