

Blueberry Buckle

Need: $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ cup light brown sugar
 $2\frac{1}{3}$ cups flour
1 egg
 $\frac{1}{4}$ cup soft shortening (Crisco)
 $\frac{1}{2}$ cup milk
2 cups / 1 pint Blueberries
2 tsp baking powder
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ tsp cinnamon
 $\frac{1}{4}$ cup soft marg.

Mix together thoroughly:

$\left\{ \begin{array}{l} \frac{3}{4} \text{ cup sugar} \\ \frac{1}{4} \text{ cup soft shortening (Crisco)} \\ 1 \text{ egg} \end{array} \right.$

Stir in: $\frac{1}{2}$ cup milk

Sift together, then stir in:

2 cups flour
2 tsp baking powder
 $\frac{1}{2}$ tsp salt

fold in

2 cups / 1 pint Blueberries (after cleaning BB, roll in flour to prevent sinking)

Spread butter in greased + floured 9" square pan (glass)

Sprinkle crumb mixture on top:

$\frac{1}{2}$ cup light brown sugar
 $\frac{1}{3}$ cup flour
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{4}$ cup soft margarine

Bake at $375^{\circ} \approx 45$ min.