



## BLUEBERRY BUCKLE

- 2 Cups Flour
- 1/2 Teaspoon Salt
- 3 Teaspoons Baking Powder
- 1/2 Cup Shortening
- 1/2 Cup Sugar
- 1 Egg, Beaten
- 1/2 Cup Milk
- 2 Teaspoons Lemon Juice
- 2 Cups Fresh Blueberries
- 1/3 Cup Sugar
- 1/3 Cup Flour
- 1/2 Teaspoon Cinnamon
- 1/4 Cup Butter

## DIRECTIONS

1. Sift flour, measure and resift three times with salt and baking powder.
2. Cream shortening and the 1/2 cup sugar until soft and smooth.
3. Add egg and beat until light and fluffy.
4. Add milk alternately with dry ingredients, beating well after each addition.
5. Pour into a waxed paper lined 9 inch square pan.
6. Add lemon juice to the blueberries and scatter over top of the batter.
7. Combine the 1/3 cup sugar, 1/3 cup flour and cinnamon.
8. Add the butter and work together with fingers to a crumbly mass.
9. Sprinkle crumble mixture over top of blueberries.
10. Bake in a 350 degree oven for 1 hour.
11. Serve warm.