

Buckle Berry

By the Bush Wife

Oven 350 F
Mix by hand.

1/2 C Canola Oil
3/4 C Sugar
1 Egg
2 C Flour
2 1/2 tsp. Baking Powder
1/4 tsp. Salt
1/2 C Milk
3 C Frozen Blueberries (large cultivated and unthawed)
or One Pint Fresh Cultivated Blueberries (washed and drained)

Streusel Topping

1/2 C Sugar
1/2 C Flour
1/2 tsp. Cinnamon
1/4 C Butter

Grease a glass 9x12 baking pan with Crisco.

Mix the 3/4 C sugar into the canola oil and stir. Mix in egg, and stir thoroughly.

In a different bowl, mix the 2 C flour, baking powder and salt together.

Alternate mixing the dry ingredients and the milk into the wet ingredients. Mix thoroughly. Spread in the bottom of the pan. Top the batter with the frozen blueberries (cover the entire top).

For the topping, mix the 1/2 C sugar, 1/2 C flour and cinnamon together. Cut in the cold butter with a pastry blender until it resembles a crumbly coarse meal.

Spread the topping over the blueberries and bake for 45 minutes.

This can be served warm. It is also delicious stored covered in the refrigerator.

