

Blueberry Buckle

$\frac{3}{4}$ cup white sugar

$\frac{1}{4}$ cup butter

1 egg

2 teaspoons lemon zest

1 $\frac{1}{2}$ cups flour

2 teaspoons baking powder

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup milk

1 tablespoon flour

1 $\frac{1}{2}$ cups fresh blueberries

Topping

- $\frac{1}{4}$ cup butter + *1 tablespoon*
- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{4}$ cup white sugar
- $\frac{1}{3}$ cup all-purpose flour
- $\frac{1}{2}$ teaspoon ground cinnamon

Preheat oven to 350°F. Grease an 8×8 pan.

In a large bowl, cream sugar, butter, egg & lemon zest until fluffy.

In a separate bowl combine flour, baking powder, and salt. Add to sugar mixture, alternating with milk mixing just until combined.

Toss blueberries with 1 tablespoon flour. Fold into batter and spread in prepared pan.

Combine all topping ingredients in a small bowl until crumbly. Sprinkle over batter and bake 40-45 minutes or until a toothpick comes out clean.