

## Blueberry Buckle

Courtesy of Chef Harold Dieterle, Kin Shop, Perilla, and The Marrow

### Ingredients

Sugar	¾ cup
Egg	1
Softened Butter	¼ cup
Whole Milk	½ cup
AP Flour	1 ½ cup
Baking powder	2 tsp
Salt	½ tsp
Baking Soda	¼ tsp
Blueberries	1 Cup
Non Stick Spray	as needed

### To Make the Buckle

Preheat the oven to 375 F.

In a stand mixer cream together the sugar, egg and butter together. Alternate adding the milk and dry ingredients until the contents are incorporated and smooth. Spray a baking pan/dish with non-stick spray. Add the mixture, give it a quick shake until the contents are level and top with the fresh blueberries.

### Crumb Topping:

#### Ingredients

Softened Butter	6 oz
AP Flour	1 ½ cup
Sugar	1 ½ cup
Cinnamon	1 tsp

### To Make the Crumb Topping

Mix all ingredients together in a stand mixer or with a hand blender. Sprinkle on top of the blueberry mixture. Place the baking sheet in the oven for about 30 minutes or until the inside has cooked through. Remove from the oven and let the buckle rest on a cooling rack for about 10 minutes before serving.