

# BLACKBERRY BUCKLE

Blueberries can be used as well

1 cup all-purpose flour  
1 1/2 tsp. baking powder  
1/4 tsp. salt  
1/2 cup butter  
1/2 cup sugar  
1 egg  
1/3 cup milk  
1 tsp. vanilla  
2 1/2 cups fresh or  
frozen unsweetened blackberries  
1/4 cup sugar  
1/4 cup all-purpose flour  
1/2 tsp. ground cinnamon  
3 Tbsp. butter



Stir together the 1 cup flour, baking powder and salt; set aside. In mixer bowl beat together the 1/2 cup butter and the 1/2 cup sugar until fluffy. Add the egg and beat until smooth. Combine milk and vanilla. Add the dry ingredients and the milk alternately to the beaten mixture, beating at a low speed after each addition. Don't over-beat. Pour batter into greased and floured 1 1/2 qt. baking dish. Spoon berries evenly over batter. Combine the 1/4 cup sugar, the 1/4 cup flour, and the cinnamon. Cut in the 3 Tbsp. butter till crumbly; sprinkle over berries. Bake in a 375 degree oven for 35 to 40 minutes. Best if served while still warm.