

## **BLUEBERRY BUCKLE**

1/4 cup shortening	3/4 cup sugar
1 egg	2 cups all-purpose flour
2 tsp. baking powder	1/2 tsp. salt
1/2 cup milk	2 cups fresh or frozen blueberries
Topping: 1/2 cup sugar	1/3 cup all-purpose flour
1/2 tsp. ground cinnamon	1/4 cup cold butter or margarine

In a mixing bowl, cream the shortening and sugar. Beat in egg; mix well. Combine the flour, baking powder and salt; add alternately to creamed mixture with milk. Fold in blueberries. Pour into a greased 9 in. square baking dish. For topping: combine the sugar, flour and cinnamon; cut in butter until mixture resembles coarse crumbs. Sprinkle over batter. Bake at 350 degrees for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before cutting. Serve warm or cooled. (If using frozen blueberries, do not thaw before adding to batter.)