

Blueberry Buckle

From *Primrose Pantry 1977*

Recommended by Sally Eykel

1/4 cup margarine

3/4 cup sugar

1 egg

2 cups flour

2 teaspoons baking powder

½ teaspoon salt

½ cup milk

2 cups blueberries

Cream shortening, add sugar, egg and beat well. Add dry ingredients and milk alternately.

Fold in berries. Pour into 9"x9"x2" greased pan. Sprinkle on crumb topping.

Bake at 375o for 30 minutes.

Crumb topping:

1/4 cup butter

1/2 cup sugar

1/3 cup flour

1/2 teaspoon cinnamon

Work together with hands.