

BLUEBERRY BUCKLE

Recipe courtesy of Sinclair Community College Culinary Arts Program at the 2007 Cityfolk Festival

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

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

1 egg

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

2 cups all-purpose flour

2 teaspoons baking powder

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

2 cups fresh blueberries

$\frac{1}{2}$ cup white sugar

$\frac{1}{3}$ cup all-purpose flour

$\frac{1}{2}$ teaspoon ground cinnamon

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

Preheat oven to 375 degrees F (190 degrees C). Grease an 8x8 inch pan.

Cream together $\frac{3}{4}$ cup sugar, shortening, and egg. In a separate bowl mix together 2 cups flour, baking powder, and salt. Stir into sugar mixture, alternating with milk. Stir in blueberries. Pour into greased 8x8 inch pan.

To make topping: Combine $\frac{1}{2}$ cup sugar, $\frac{1}{3}$ cup flour, cinnamon, and butter. Sprinkle over cake batter. Bake at 375 degree F (190 degrees C) for 25-30 minutes.

The Sinclair Community College Culinary Arts Program, a division within the college's Hospitality Management Department, offers students a combination of technical, business and general support courses to earn an associate degree in Applied Science and become certified cooks, chefs and foodservice management professionals.

