

Blueberry Buckle

READY IN



45 min.

SERVINGS



6

Directions

- ☐ Mix the flours, baking powder and salt in a large bowl.
- ☐ Cream the butter and sugars.
- ☐ Mix the egg and vanilla into the butter mixture.
- ☐ Mix the flour mixture and milk into the butter mixture.
- ☐ Fold in the blueberries.
- ☐ Pour the batter into a greased 10 inch spring form pan.
- ☐ Mix the flours, sugars, cinnamon and butter in a bowl until crumbs form.
- ☐ Sprinkle the crumbs on top of the cake.
- ☐ Bake in a preheated 350F oven until a toothpick pushed into the center comes out clean, about 60-70 minutes.

Nutrition Facts

PROTEIN 0% FAT 0% CARBS 0%

Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:0, Nutrition Score:0%

Nutrients (% of daily need)

Calories: 0 (0%), Fat: 0 (0%), Saturated Fat: 0 (0%), Carbohydrates: 0 (0%), Net Carbohydrates: 0 (0%), Sugar: 0 (0%), Cholesterol: 0 (0%), Sodium: 0 (0%), Alcohol %: 0% (100%), Protein: 0 (0%)