

DESSERT

Blueberry Buckle II

4 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
60 min	10 min	50 min	15	\$0.23	84 kcal



If you have around 1 hour to spend in the kitchen, Blueberry Buckle II might be an excellent lacto ovo vegetarian recipe to try. For 23 cents per serving, this recipe covers 2% of your daily requirements of vitamins and minerals. One serving contains 84 calories, 1g of protein, and 4g of fat. This r...

Ingredients

- ☐ 2 teaspoons baking powder
- ☐ ¼ cup butter
- ☐ 1/3 cup all-purpose flour
- ☐ ½ cup milk
- ☐ ½ cup white sugar
- ☐ 2 cups blueberries
- ☐ 1 egg
- ☐ ½ teaspoon ground cinnamon
- ☐ 2 teaspoons salt

EQUIPMENT Bowl, Oven, Baking pan

Method

- 1 Preheat oven to 375 degrees F (190 degrees C); lightly grease and flour a 9x13 inch baking dish.
- 2 In a large bowl, cream together 1/4 cup butter and 3/4 cup sugar. Beat in egg. Beat in milk.
- 3 Combine 2 cups flour, baking powder, and salt, and stir into butter mixture. Finally, fold in blueberries and spread mixture into prepared baking dish.
- 4 In a small bowl combine 1/4 cup butter, 1/2 cup sugar, cinnamon and 1/3 cup flour.
- 5 Mix together until mixture resembles coarse crumbs, then sprinkle over blueberry mixture.
- 6 Bake 45 to 50 minutes, until topping is golden.

Nutrition per serving

84	1 g	4 g	12 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			2.2 g · 14% of daily needs
Fibre			0.6 g · 2% of daily needs
Sugar			9 g · 10% of daily needs
Sodium			399 mg · 17% of daily needs
Cholesterol			20 mg · 7% of daily needs
Vitamin C			1.9 mg · 2% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/blueberry-buckle-ii-147707