

Blueberry Buckle

Ingredients

- 2 cups blueberries
- 2/3 cup shortening
- 1 $\frac{1}{4}$ cups sugar
- 2 eggs
- 1 tsp vanilla
- 2 $\frac{1}{4}$ cups flour
- 1 tsp salt
- 2 $\frac{1}{2}$ tsp baking powder
- 1 cup milk
- Cooking spray

Directions

1. Preheat oven to 350°F. Grease and flour 13×9 inch glass baking dish.
2. Sort through blueberries and remove any that have been damaged. Wash in collander, set aside to dry.
3. With a mixer, cream shortening, sugar, eggs, and vanilla.
4. In a separate bowl, blend together flour, salt, and baking powder.
5. Add flour mixture into creamed mixture, 1 cup at a time and alternate with $\frac{1}{2}$ cup of milk until blended.
6. Flour blueberries with remaining $\frac{1}{4}$ cup of flour. Fold floured blueberries and any excess flour into batter. Pour into greased baking dish.
7. Bake for 30 minutes. Test with a toothpick to make sure center is done. Serves 12.

Handling & Storage

Blueberries will last up to 10 days in the refrigerator if they are kept dry. Do not wash until you are ready to eat or use.

Remove stems and wash in a collander priot to using. Remove any blueberries that have been damaged.

Blueberries freeze well. Lay out on a cookie try in single layer and place in freezer. Bag frozen berries for later.

Nutritional Information

Calories: 301

Total Fat: 12.9 g

Saturated Fat: 4.0 g

Trans Fat: 0.0 g

Cholesterol: 29 mg

Sodium: 215 mg

Total Carbohydrates: 43.8 g

Dietary Fiber: 1.2 g

Sugars: 24.3g

Protein: 4.2 g

Serves: 12