

Streusel Blueberry Buckle (pictured)
Old-Fashioned Banana Bread Pudding



Streusel Blueberry Buckle

45 minutes

*A homespun dessert that's so good
you'll bake it for breakfast, brunch or picnics.*

Blueberry Buckle

- 2 c. all-purpose flour
- $\frac{3}{4}$ c. sugar
- $\frac{1}{2}$ c. milk
- $\frac{1}{4}$ c. butter or margarine, softened
- 1 egg
- 2 tsp. baking powder
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{2}$ tsp. nutmeg
- 1 c. fresh or frozen blueberries

Heat oven to 375°. In large mixer bowl combine all blueberry buckle ingredients *except* blueberries. Beat at low speed, scraping bowl often, until well mixed (1 to 2 min.). By hand, fold blueberries into batter. Spread into greased and floured 9" sq.

Streusel Topping

- $\frac{1}{2}$ c. sugar
- $\frac{1}{3}$ c. all-purpose flour
- $\frac{1}{2}$ tsp. cinnamon
- $\frac{1}{2}$ tsp. nutmeg
- $\frac{1}{4}$ c. butter or margarine,
softened

baking pan. In small bowl stir together all streusel ingredients *except* butter. Cut in butter until crumbly; sprinkle over batter. Bake for 30 to 35 min. or until wooden pick inserted in center comes out clean.

9 servings