



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

WILD BLUEBERRY BUCKLE

makes one 8" x 8" cake
preheat oven to 350°F

CAKE BATTER:

2 cups flour - sifted 3 times before measuring...spoon the flour in to the measuring cup and level with a straight edge.
3 teaspoons baking powder
1 teaspoon salt
1/2 cup shortening, at room temperature
1 cup granulated sugar
2 large eggs, at room temperature
1 teaspoon pure vanilla extract
1 cup milk, at room temperature
1 ½ cups wild blueberries

THE STEPS:

- Butter and flour cake pan.
- Sift together pre-sifted flour, baking powder and salt then set aside.
- Beat shortening with sugar until light and fluffy.
- Beat eggs in one at a time.
- Beat in vanilla and continue beating until mixture is light and fluffy.
- Fold in flour mixture and milk in thirds, alternatively, ending with milk. - leave a bit of flour to dust the berries
- Pour blueberries evenly over batter then lightly dust with a bit of flour.
- Carefully fold in berries.
- Pour into the prepared cake pan.
- Crumble streusel evenly over the top of the cake.
- Place in oven and check cake at 55 minutes by inserting a toothpick in the centre of the cake. The toothpick should come out clean.
- Remove from oven and set on cooling rack for ten minutes.
- Loosen cake around the edge with a butter knife and remove from pan.
- Place cake back on cooling rack for 10 minutes
- Using a fork, drizzle icing over the top of the cake.
- Allow to cool completely before serving.

STREUSEL TOPPING:

½ cup pecans, chopped
½ cup brown sugar
¼ cup flour
½ teaspoon cinnamon
2 tablespoons butter, melted

In a small bowl combine pecans, brown sugar, flour and cinnamon. Pour melted butter over the top and stir with a fork until the mixture is completely moistened.

LEMON DRIZZLE:

1 ½ cups icing sugar
1 fresh lemon juice

Add enough fresh lemon juice to make a thin frosting - *squeeze slowly so that you don't make the frosting too thin.*

THE LOVE: To keep your berries from sinking to the bottom of your cake, give them a light dusting just before folding them into your cake.