

**Blueberry Buckle**

1/2 Cup Shortening  
3/4 Cup Sugar  
1 Egg  
2 Cups Sifted All Purpose Flour  
2 1/2 Tsps. Baking Powder  
1/4 Tsps. Salt  
1/2 Cup Milk  
2 Cups Fresh Blueberries  
1/2 Cup Sugar  
1/2 Cup Sifted All Purpose Flour  
1/2 Tsps. Ground Cinnamon  
1/4 Cup Butter or Margarine

Thoroughly cream shortening and 3/4-cup sugar, add egg and beat till light and fluffy.

Sift together 2 cups flour, baking powder, and salt, add to creamed mixture alternately with milk.

Spread in greased 11x7x1 1/2 inch pan.

Top with berries. Mix 1/2 cup sugar,1/2 cup flour, and cinnamon.

Cut in butter till crumbly, sprinkle over berries.

Bake at 350 degrees for 45 minutes.

Cut into squares.

Serve warm.

With Love, Lisa

[www.browndogantiques.com](http://www.browndogantiques.com)