

EASY BLUEBERRY BUCKLE

By Sandy Hamilton

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- 1 stick butter, softened
 - 1 cup sugar
 - 2 large eggs
 - 1 ½ cups self-rising flour
 - 2 cups of blueberries
 - can of whip cream
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- Heat oven to 350°F. Grease a 9x9 metal or glass pan.
 - In a large bowl cream butter and sugar for 2 to 3 minutes.
 - Add eggs one at a time until blended. Add flour and mix only until blended, do not over mix (batter will be very thick).
 - Add batter to pan and spread evenly. Sprinkle blueberries over batter.
 - Bake 50 - 60 minutes or until golden brown. Make sure center is set by testing. Remove from oven and let sit 10 minutes before serving. Serve with whipped cream or ice cream.