

Huckleberry Buckle

Adapted from Saveur



Yum! Who doesn't love a good buckle?!?! Add a dollop of fresh whipped cream or homemade vanilla ice cream to the top, and you've got the perfect late-summer dessert! (Or, if you are truly adventurous... breakfast, lunch, or dinner!) This recipe from Saveur is one of our favorites (and perfect, since Jeanne's nickname for our Huckleberry is "Hucky Bucky"), and is great with just about any kind of berries you have on hand...but of course Huckleberries are our favorite!

Serves 8

Ingredients

8 tbsp. unsalted butter, softened, plus more for pan
6 tbsp. plus 1 3/4 cups flour, plus more for pan
1 1/2 cups sugar
3/4 tsp. kosher salt
3/4 tsp. ground cinnamon
1/8 tsp. freshly grated nutmeg
2 tsp. baking powder
2 tsp. vanilla extract
1 egg
1/2 cup milk
1 lb. huckleberries or blueberries

Instructions

- 1) Preheat oven to 350°.
- 2) Butter and flour a 9" springform cake pan; set aside.
- 3) Make the topping: In a medium bowl, stir together 4 tbsp. butter, 6 tbsp. flour, 1/2 cup sugar, 1/4 tsp. salt, cinnamon, and nutmeg; set topping aside.
- 4) In a medium bowl, whisk together the remaining flour and salt, along with baking powder; set flour mixture aside. In a large bowl, beat the remaining butter and sugar with a handheld mixer on medium speed until pale and fluffy, about 1 minute. Add vanilla and egg and beat until smooth. Add the flour mixture and milk and mix for 1 minute.
- 5) Add the huckleberries and, using a rubber spatula, fold them into the batter. Pour batter into prepared pan and sprinkle with reserved topping.
- 6) Bake until a toothpick inserted into center of cake comes out clean, about 1 1/2 hours. Let cool before serving.

Recipe can be found online at: <http://www.saveur.com/article/Recipes/Huckleberry-Buckle>