

Huckleberry Buckle:

SMALL BATCH: 8x8 or 9x9 pan size

BATTER:

Mix:

- ½ cup white sugar
- ¼ cup brown sugar
- ¼ cup shortening

Add:

- 1 egg
- ½ cup milk
- ½ tsp vanilla

Add:

- 2 cups white flour (may sub a little whole wheat)
- 2 tsp baking power
- ½ tsp salt
- (dough is stiff)

Fold in 2 cups drained huckleberries

Spread in greased pan

TOPPING:

- ½ cup white sugar
- ½ cup plus 2 TBS white flour
- ½ tsp cinnamon
- ¼ cup softened butter (1/2 stick)

Sprinkle over top, then bake at 350 for approx 40 minutes, or until knife inserted into center comes out clean.



Huckleberry Buckle:

DOUBLE BATCH: This is slightly too big for a 13 x 9 pan. Use a 13 x 9 and a small loaf or round corning ware pan.

BATTER:

Mix:

- 1 cup white sugar
- 1/2 cup brown sugar
- 1/2 cup shortening

Add:

- 2 eggs
- 1 cup milk
- 1 tsp vanilla

Add:

- 4 cups white flour
- 4 tsp baking power
- 1 tsp salt
- (dough is stiff)

Fold in 4 cups drained huckleberries

Spread in greased pans.

TOPPING:

- 1 cup white sugar
- 1 ¼ cup white flour
- 1 tsp cinnamon
- ½ cup softened butter (1 stick)

Sprinkle over top, then bake at 350 for approx 50 minutes, or until knife inserted into center comes out clean.

