

## WHAT'S COOKIN'? (from Nancy MacBride)

### Blueberry Buckle

Cream 3/4 cup sugar and 1/4 cup butter.

Add 2 eggs and 1/2 cup milk.

Sift together dry ingredients: 1-1/2 cup flour, 2 tsp baking powder, 1/2 tsp nutmeg and 1/4 tsp cloves.

Then add dry ingredients and 4 cups blueberries to the wet ingredients.

Spread into 9-inch square pan.

For topping, combine 1/2 cup sugar, 1/3 cup flour, 1/4 cup butter and 1/2 teaspoon cinnamon until crumbly. Then sprinkle topping over fruit mixture.

Bake at 375 degrees for 45 - 50 minutes.

