

I Messed with Betty's Buckle
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Crumble Topping

½ C Sugar
2/3 C Flour
2 Tsp Cinnamon
¼ C Softened butter

Cake

1 C All-Purpose Flour
1 C Cake Flour
¼ C Oil
¾ C Milk
1 Egg
2 ½ Tsp baking powder



3 -4 Cups Blueberries (I used fresh- I believe frozen would work just as well)

Warm Vanilla Drizzle

½ C Powder Sugar
½ Tsp Vanilla or Almond Extract
1 Tsp Hot Water

Instructions:

1. Preheat oven to 375. Prepare an 9 x 9 inch pan with cooking spray.
2. Prepare Crumble Topping. Mix dry ingredients and cut in butter until consistency is crumbly.
3. Mix Cake ingredients until combined well and stir in blueberries. I typically like my blueberries with a side of cake- so you can tailor the quantity to your liking. 3 cups will be ample, 4 cups will be just shy of overboard...but that's how I like it.
4. Spread batter into pan,
5. Top with Crumble Topping
6. Bake for 40 -50 minutes.
7. Prepare Warm Vanilla Drizzle
8. When cake is slightly cooled – time to slowly drizzle the drizzle!