

Cardamom Blueberry Buckle

Cake:

1 ½ cups all purpose flour

2 teaspoons baking powder

1 teaspoon ground cardamom

¾ cup light brown sugar

½ cup butter, melted

2/3 cup whole milk

2 large eggs

2 teaspoons vanilla extract

2 teaspoons lemon zest

2 cups blueberries

Crumble:

½ cup all-purpose flour

¼ cup light brown sugar

½ teaspoon ground cardamom

4 Tbl. room temperature butter

Preheat the oven to 350 degrees. Butter or grease a 9 inch spring form pan. Whisk together the dry ingredients – flour, baking powder, cardamom & sugar.

In a separate bowl, whisk together the wet ingredients & the lemon zest.

Mix the wet into the dry ingredients until just combined.

Spread the batter into the pan.

Distribute the blueberries evenly over the surface. For the crumble, combine the dry ingredients and then cut the butter into the mix with a fork, fingers or a pastry cutter. Distribute the crumble evenly over the blueberries. Bake for 45-55 minutes, until a skewer or a toothpick comes out

clean, the top is pleasingly brown and the blueberries bubble on the edges. Source: Blueberry Blossom Farm in Snohomish via The Everett Herald August 21, 2019 issue. Blue Cran Relish~*Great with turkey, turkey sandwiches, ham or ice cream!*~1 cup fresh or frozen certified organic blueberries (from Hazel Blue Acres of course!) 1 cup fresh orange juice (store bought works fine) 8 oz. fresh or frozen cranberries (about 2 cups) 1 Tablespoon orange zest (about one medium orange) ¾ cup sugar 1 teaspoon vanilla Combine all ingredients in a medium saucepan over medium heat. Cook until the sugar dissolves and the berries soften, about 15 minutes. Remove from heat, cool, chill and cover. Best made in advance to let the flavors blend. Makes 12 (1/4 cup) servings. Source: 2012 Herald Forum with Judyrae Kruse