



## Blueberry Buckle

### Ingredients

#### Cake

- 2 cups flour
- 2 teaspoons baking powder
- Pinch of salt
- 4 tablespoons butter, softened
- 1 tablespoon [Fustini's Basil Crush olive oil](#)
- 3/4 cup sugar
- 1 egg, beaten
- 1/2 cup milk
- 1 pint fresh blueberries mixed with 1 tablespoon flour

#### Topping

- 4 tablespoons butter, softened
- 1/2 cup sugar
- 4 tablespoons flour
- 1/2 teaspoon cinnamon
- 4 tablespoons Fustini's [West Michigan Blueberry balsamic](#), reduced to make a syrup
- Whipped Cream

# Directions

## Step 1. Cake

Preheat oven to 375° degrees. Spray an 8 inch spring form pan with nonstick spray. Whisk together the flour, baking soda and salt and set aside. Cream together the butter, Fustini's **Basil Olive Oil** and sugar in a mixer fitted with the paddle attachment. Add the egg and mix well. Alternately add the flour and milk to the batter with the mixer on low. Once the batter has come together, add the blueberries and mix.

Pour the batter into the prepared spring form pan.

## Step 2. Topping

For the topping, mix the ingredients together until pea size pieces form. Sprinkle the topping over the batter. Bake in the hot oven for 45 to 60 minutes or until a toothpick inserted comes out clean. Let cool before unmolding. Drizzle the Fustini's West Michigan **Blueberry Balsamic Syrup** up over the top when serving with whipped cream.

Makes 8" pan.