

Huckleberry Buckle

<http://userealbutter.com/2016/09/05/huckleberry-buckle-recipe/>
from *Just a Pinch*

batter

1/4 cup unsalted butter, softened (plus extra to grease the pan)
1/2 cup sugar
1 cup flour
1 tsp baking powder
1/4 tsp salt
1/4 tsp ground cinnamon
1/8 tsp ground nutmeg
1/2 cup whole milk
1 tsp vanilla extract

fruit topping

2 1/2 cups huckleberries (or blueberries), fresh or frozen (do not thaw frozen berries)
3/4 cup sugar
1/2 cup boiling water
1 tbsp unsalted butter, cut into small pieces

Preheat oven to 375°F. Grease the bottom of a 9-inch square pan with melted butter. Cream 1/4 cup of butter and 1/2 cup of sugar together in a large bowl. In a small bowl, mix the flour, baking powder, salt, cinnamon, and nutmeg together. Stir the dry ingredients into the butter and sugar until just combined. Stir the milk and vanilla extract into the batter until just mixed – it will be thick and lumpy. Spread the batter into the prepared pan. Mix the berries with 3/4 cup of sugar. Pour the boiling water over the berries and sugar, then fold until mixed. Pour the berries over the batter. Dot the top with the pieces of butter. Bake 45-50 minutes. Serve warm. Serves 6-8.