

Olallieberry Buckle

30 minutes prep time – Serves 8

A buckle is a yellow cake with a generous amount of berries mixed directly into the batter. This one, made with olallieberries, tastes best warm, with freshly made Vanilla-Lemon Sauce (recipe below). If your berries are a little tart to your taste, just add a bit more sugar. If you use frozen, unsweetened berries, don't defrost them—just break them apart so that they are separated.

Ingredients:

A little butter for the pan
3 cups olallieberries
1 tbsp sugar (or to taste)

3/4 cup (1-1/2 sticks) butter, softened
2/3 cups sugar
1-1/2 tsp vanilla extract
3 eggs
1 cup unbleached white flour
1/2 tsp baking powder
A scant 1/2 tsp salt
1-1/2 tsp minced or grated lemon zest
1/2 cup chopped walnuts, almonds, or pecans (optional)

Instructions:

1. Preheat the oven to 350°.
2. Butter an 8-inch square pan or its equivalent.
3. Place the blackberries in a bowl and toss gently with 1 tbs sugar or more if needed. Set aside
4. In a medium-sized mixing bowl, cream the butte wit the sugar until light and fluffy. Add the vanilla and the eggs, one at a time, beating well after each addition.
5. In a separate bowl, stir together the flour, baking powder, salt, and lemon zest. Stir this into the butter mixture until well combined, and fold in the berries at the end.
6. Turn the batter into the prepared pan, and sprinkle on the optional nuts (if using).
7. Bake 45 minutes to an hour, or until the top is uniformly golden and springy to the touch.
8. Cool on a rack for at least 15 minutes before serving.
9. If you decide to use the sauce, prepare it while the buckle cools.
10. To serve, spoon a little warm sauce onto the plate, and place a square of cake on top. **YUM!**

Vanilla-Lemon Sauce

20 minutes prep time – Serves 6

Ingredients:

1-1/2 cup milt (low-fat is okay)
1-1/2 tsp vanilla extract
3 tbsp sugar
2 tbsp cornstarch
A pinch of salt
1 tsp grated lemon zest

Instructions:

1. Heat the milk and vanilla together in a small saucepan.
2. Meanwhile, combine the sugar, cornstarch, salt, and lemon zest in a small bowl.
3. When the milk is warm but not yet hot, pour about half of it into the cornstarch mixture, whisking until all the dry ingredients are completely dissolved.
4. Pour this mixture back into the saucepan, and whisk vigorously.
5. Keep it cooking over medium heat, whisking steadily, until it is glossy and thickened (about 3 to 5 minutes).
6. Serve hot or warm.

Or, serve with our homemade vanilla ice cream for a delicious treat!

427 Calories per serving with sauce.