Blueberry Buckle

Streusel

1/2 cup flour

1/2 cup brown sugar

2 Tablespoons sugar

1/4 teaspoon salt

pinch salt

4 Tablespoons butter, softened

Cake

1 1/2 cups flour

1 1/2 teaspoons baking powder

10 Tablespoons butter, softened

2/3 cup sugar

1/2 teaspoon salt

zest from 1 lemon

1 1/2 teaspoons vanilla

2 eggs

4 cups blueberries

For the streusel, Combine flour, sugars, cinnamon and salt in mixer.

Mix with a flat beater, adding butter, 1 Tablespoon at a time until mixture resembles coarse sand.

For Cake, Combine flour and baking powder in a bowl.

Cream butter, sugar, salt and lemon zest with a flat beater.

Beat in vanilla and eggs, 1 at a time.

Gradually beat in flour until just combined.

Fold in blueberries.

Spread into a greased 9 inch cake circle with a parchment paper liner.

Use hand to squeeze and crumble streusel over the top of the cake.

Bake 55 minutes at 350.

After 15 minutes, flip onto wire racks to cool completely.

Slice and serve.