

Peach Blueberry Buckle



FROM THE KITCHEN OF
DEBBIE MACOMBER

A buckle is a cross between a cake and coffee cake, so who's to stop you from eating this for breakfast? A buttery cake bursting with peaches and blueberries sounds like the perfect way to start a summer day to me!

Serves 8-10

Ingredients

2 cups flour
2 teaspoons baking powder
½ teaspoon kosher salt
½ teaspoon cinnamon
½ cup milk
1 teaspoon vanilla
8 tablespoons unsalted butter,
room temperature
¾ cup sugar
1 egg
2 peaches, sliced
¾ cup blueberries
Powdered sugar, for dusting
Whipped cream, for serving

Directions

Preheat oven to 350°F.

In a medium bowl, whisk together the flour, baking powder, salt and cinnamon. In a small bowl, mix together the milk and vanilla. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Mix in the egg until well blended. Mix in a third of the dry ingredients, then half of the milk mixture. Repeat alternating with the dry and wet ingredients, then mix just until combined. Spread batter into a 9-inch nonstick springform pan. Arrange the peach slices around the perimeter of the pan, then place blueberries in the middle.

Bake for 50-60 minutes, until golden brown and a toothpick inserted in the center comes out clean. Place on a cooling rack to cool. Dust with powdered sugar, then serve warm or cooled with whipped cream.