

LEMON BLUEBERRY BUCKLE

Los Angeles Times, 5/27/09. Adapted from "Rustic Fruit Desserts" by Cory Schreiber and Julie Richardson.

Crumb Topping:

½ cup flour

⅓ cup sugar

⅛ teaspoon salt

zest of 1 lemon

¼ cup (½ stick) butter, cubed, at room temperature

Cake Batter:

6 tablespoons butter, at room temperature

1½ cups plus 2 tablespoons flour

1 teaspoon baking powder

¼ teaspoon baking soda

½ teaspoon salt

¼ teaspoon freshly grated nutmeg

¾ cup sugar

zest of 1 lemon

2 eggs

½ cup buttermilk

2 cups blueberries, fresh or frozen, divided

Lemon Syrup Glaze:

⅓ cup sugar

juice of 2 lemons (about 6 tablespoons)

1. Heat the oven to 350 degrees.
2. Lightly grease a 9-inch square baking pan; set aside.
3. Make the crumb topping by whisking together the flour, sugar, salt and lemon zest in a medium bowl; add the butter, using a fork or your fingers to cut in the butter until it is reduced to the size of peas; loosely cover the bowl and place it in the freezer while you mix the cake batter.
4. In a separate medium bowl, whisk together the dry ingredients for the cake (flour, baking powder, baking soda, salt and nutmeg); set aside.

5. In the large bowl of a stand mixer, cream together the butter, $\frac{3}{4}$ cup sugar and lemon zest until light and fluffy, 3 to 5 minutes.
6. Add the eggs, one at a time, scraping down the sides of the bowl and mixing well after each addition.
7. Stir the flour mixture into the bowl, a third at a time, alternating with the buttermilk, until both the flour mixture and buttermilk are evenly incorporated into the batter.
8. Gently fold 1 cup of the blueberries into the batter.
9. Spread the batter into the prepared pan.
10. Distribute the remaining 1 cup of blueberries evenly over the top of the batter.
11. Remove the crumb topping from the freezer and sprinkle it over the berries.
12. Bake the cake until it is lightly golden and firm on top, and a toothpick inserted in the center comes out clean, 45 to 50 minutes; rotate the pan halfway through for even baking.
13. While the cake is baking, make the lemon syrup glaze: In a small saucepan, combine the remaining $\frac{1}{3}$ cup sugar with the lemon juice and whisk until blended; cook over medium-low heat, stirring occasionally, until the liquid thickens to a syrupy consistency, 6 to 8 minutes. (The glaze will bubble while cooking and may need to be removed from the heat to check that it is the proper consistency.) Remove from heat, cover, and set aside in a warm place.
14. Remove the cake from the oven and drizzle the warm glaze over. Cool to room temperature. The cake will keep at room temperature for 2 to 3 days, covered in plastic wrap.