



## FARM FRESH IN JULY

### LEMON BLUEBERRY BUCKLE COFFEE CAKE

#### INGREDIENTS

##### FOR THE CAKE:

- 1/2 cup (1 stick) butter,  
room at temp
- 3/4 cup granulated sugar
- 1 large egg
- 1/2 cup whole milk
- 2 tsp baking powder
- 1/2 tsp salt
- 2 cups all-purpose flour
- 2 1/2 cups fresh blueberries

##### FOR THE TOPPING:

- 1 cup light brown sugar
- 1 cup all-purpose flour
- 1 tsp ground cinnamon
- 1/2 cup (1 stick) butter, at room temp

##### FOR THE GLAZE

- 1 cup powdered sugar
- Zest of 1 lemon
- Juice of 1 lemon
- 2 Tbsp plain Greek yogurt (optional)
- 1/4 teaspoon vanilla

## INSTRUCTIONS:

1. Heat oven to 375°F, and lightly grease an 8 or 9 inch square pan.
2. Make the cake. In a large bowl, cream together the butter and sugar. Add the egg, milk, baking powder, and salt. Mix well. Mix in flour, then fold in the blueberries. Pour the batter into the prepared pan and set it aside.
3. Make the topping. Combine the brown sugar, flour, cinnamon, and butter in a medium-sized bowl. Mix with your fingers until combined and crumbly. Sprinkle the topping evenly over the cake batter.
4. Bake the buckle for 45-50 minute, or until a toothpick comes out clean. Cool on rack.
5. Make the lemon glaze. While the cake is baking, whisk the powdered sugar with the lemon zest, lemon juice and vanilla. Whisk in the greek yogurt if using, or add more lemon juice to desired consistency.
6. Cut the buckle into squares and drizzle with the lemon glaze. Enjoy!

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