

Mixed Berry Buckle Recipe from Cook's Country June/July 2020
Shared by Pat Gualtieri

Serves 8

Note: "We prefer the flavor of fresh mixed berries here, but you can also use a single variety of berries as long as the total amount still equals 15 ounces (3 cups). If using all fresh blueberries, omit the 1/4 cup sugar for tossing the berries in step 4; blueberries are sweet enough on their own. You can also use 15 ounces (3 cups) of frozen mixed berries that have been thawed, drained for 30 minutes in a colander, and patted dry with paper towels.)

Streusel

1 cup (8 ounces) all-purpose flour
1/2 cup packed (3 1/2 ounces) light brown sugar
6 Tablespoons unsalted butter, melted
1/2 teaspoon table salt

Cake

1/2 cup whole milk
2 large eggs
4 Tablespoons, unsalted butter, melted
1 teaspoon vanilla extract
1 cup (5 ounces) all-purpose flour
1/2 cup (3 1/2 ounces) granulated sugar, divided
1 1/2 teaspoons baking powder
1 teaspoon grated lemon zest
1/2 teaspoon table salt
5 ounces (1 cup) blackberries, cut in half crosswise
5 ounces (1 cup) blueberries
5 ounces (1 cup) raspberries, cut in half crosswise

1. FOR THE STREUSEL

Stir all ingredients in bowl until no dry spots remain and mixture forms clumps. Refrigerate until streusel is firm, at least 10 minutes. Keep refrigerated until ready to use.

2. FOR THE CAKE:

Adjust oven rack to middle position and heat oven to 350 degrees. Grease light colored 9-inch round cake pan, line with parchment paper, grease parchment, and flour pan.

Whisk milk, eggs, melted butter, and vanilla in bowl until well combined. Whisk flour, 1/4 cup sugar, baking powder, lemon zest and salt together in large bowl. Stir milk mixture into flour mixture until just combined.

Toss blackberries, blueberries, and raspberries with remaining 1/4 cup of sugar in separate bowl until coated. Using rubber spatula, gently fold half of berry mixture into batter until evenly distributed. Transfer batter to prepared pan and spread to edges of pan. Sprinkle remaining half of berry mixture over top.

Break streusel mixture into large, pea-size crumbs and distribute evenly over berries. Bake until top of buckle is golden and toothpick inserted in center comes out clean, about 50 minutes, rotating pan half-way through. Let buckle cool in pan on wire rack for 2 hours.

Run paring knife around edges of pan to release. Place inverted plate on top of pan (do not use plate or platter on which you intend to serve buckle). Invert buckle, remove pan, and discard parchment. Reinvert buckle onto serving platter. Cut into wedges and serve.