

From Real Estate to Recipes!
April FEATURE RECIPE

Courtesy of Tina Ferlindes
Blueberry Kuchen

Ingredients:

1-1/2 C. All purpose flour
3/4 C. Sugar
2 tsp. Baking powder
1-1/2 tsp. Grated lemon peel
1/2 tsp. Ground nutmeg
1/4 tsp. Salt
2/3 C. Milk
1/4 C. Butter, melted
1 Lg. Egg, beaten
1 tsp. Vanilla extract
2 C. Fresh or frozen blueberries

TOPPING:

3/4 C. Sugar
1/2 C. All purpose flour
1/4 C. Butter-melted

Directions:

- 1) In a bowl combined the first six ingredients. Add the milk, butter, egg and vanilla. Beat for 2 minutes or until well blended.
- 2) Pour into a greased 9x13 inch baking dish. Sprinkle with blueberries. In a bowl, combine sugar and flour; add butter. Toss with a fork until crumbly, sprinkle over blueberries.
- 3) Bake at 350° for 40 minutes or until lightly browned.

