

BLUEBERRY KUCHEN

1 ½ cups all purpose flour

¾ cup sugar

2 t baking powder

1 ½ t grated lemon peel

½ ground nutmeg

¼ t salt

2/3 cup milk

¼ cup butter, melted

1 egg, beaten

1 t vanilla

2 cups blueberries

Topping:

¾ cup sugar

½ cup all purpose flour

¼ cup butter, melted

In a mixing bowl, combine the first six ingredients. Add the milk, butter, egg and vanilla. Beat for 2 minutes or until well-blended. Pour into greased 13 x 9 x 2 inch baking pan. Sprinkle with blueberries.

In a bowl combine sugar and flour; add butter. Toss with a fork until crumbly; sprinkle over blueberries. Bake at 350 degrees for 40 minutes or until lightly browned.