



Apple Blueberry Buckle

Old fashioned apple blueberry recipe inspired by Chef Sean Brock

Fruit

- 1/2 cup; dried blueberries
- 3 Granny Smith apples
- 1 Tablespoon unsalted butter
- 1/4 cup granulated sugar
- 1/4 cup almond brandy, apple cider, whiskey

Streusel

- 1/2 cup roughly chopped pecans
- 1/4 cup rolled oats
- 1/4 cup light brown sugar
- 1/4 cup all-purpose flour
- 1 pinch kosher salt
- 3/4 cup unsalted butter, room temperature

Cake:

1/2 cup unsalted butter, plus additional to grease the pan or line the bottom of the pan with parchment paper

3/4 cup granulated sugar

1 large egg

1 teaspoon vanilla

2 cups all-purpose flour

2 teaspoons baking powder

1/2 cup unsweetened almond milk or whole milk

Garnish: Fresh blueberries; Vanilla yogurt if desired

Prepare Fruit:

- Set dried blueberries in hot water to soften; then drain. (save the blueberry water for another recipe)
- Peel and slice apples; cut into 1/4-to-1/2-inch slices, half slices.
- Heat skillet to medium; add butter to melt, followed by apples. Stir to coat apples with butter; cook, about 2 minutes. Sprinkle sugar on top of apples, then stir so sugar melts. When the sugar starts to melt, add the brandy (optional), and bring it to a boil. Remove from the heat; cool to room temperature, about 10 minutes. Use a cake tester to check apples for softness.

Prepare Streusel:

Preheat oven to 375 F.

In a medium bowl, add pecans, oats, brown sugar, flour, and salt; mix until thoroughly combined. Work in butter so the mixture becomes crumbly, and the butter soaks up all the dry ingredients. Set it aside.

Prepare Cake:

- In the bowl of a stand mixer fitted with a paddle attachment, cream the butter and sugar on low speed, 30 seconds. Scrape down the bowl and paddle, then continue mixing on medium until smooth and creamy, 30 more seconds.
- With the mixer on low, add egg and vanilla.
- In a separate bowl, combine flour and baking powder. Add half the flour mixture to the butter-sugar mixture, mixing just until combined; add half of the milk. Repeat until all the flour and milk have been added. Turn the mixer off; scrape down the bowl; fold in the apple mixture by hand.
- Pour batter into a buttered springform pan, add streusel in pieces on top. Bake for 40–50 minutes or until golden brown.
- Remove cake from oven and use a cake tester to check for doneness; it should come out dry. Cool for 10 minutes; remove the springform pan; set on cooling rack until warm.
- Garnish dessert with fresh blueberries and serve with dollops of vanilla yogurt if desired. Serves 8

Recipe Inspired by Chef Sean Brock: For more Information see:
<https://www.foodnetwork.com/fnk/recipes/apple-buckle-7151877>

About the Recipe: This is a fantastic recipe because it can be used throughout the seasons. We used blueberries with our apples and loved the flavor of the dried and fresh fruit. We also used almond brandy, but apple juice can be substituted.

What is a Buckle?

This is an old-fashioned deep-dish cake made with fruit or berries. As the batter bakes, it rises and surrounds the fruit. The cake is sweet and has a buckle (indented) appearance. The crispy streusel on top makes it even more irresistible.