

# BLUEBERRY BUCKLE



**FEATURE  
RECIPE 5/7/16**



## BLUEBERRY BUCKLE

This week's Feature Recipe is for a Buckle. A Buckle is a cake that usually includes fruit and a topping which is browned and may 'buckle' as it cooks. Blueberry is probably the most popular buckle cake and this recipe is as good as it gets. It is moist, and loaded with blueberries - and just a hint of lemon. The True Cinnamon and Nutmeg are added to enhance the blueberry flavor and the Topping has an additional amount of True Cinnamon for a great Struesel finish. This makes a terrific dessert topped with whipped cream or ice cream. It's a really special spring/summer treat.

### INGREDIENTS:

#### Topping:

- 1/2 cup all-purpose flour
- 1/2 cup light brown sugar
- 2 Tbspns sugar (white, granulated)
- 1 Tbspn True Cinnamon
- 1/4 tsp salt
- 4 Tbspns unsalted butter (room temperature)

#### Cake:

- 1 1/2 cups all-purpose flour
- 1 1/2 tsp baking powder 1/2 Tbspn True Cinnamon
- 1/2 tsp Nutmeg
- 1 1/4 stick unsalted butter (room temperature)
- 2/3 cup granulated sugar 1/2 tsp salt
- 2 tsp lemon zest 1 1/2 tsp vanilla extract
- 2 large eggs (room temperature)
- 1/4 cups fresh blueberries

**Make the Topping:** Combine together the flour, sugars, True Cinnamon, and salt. Using a mixer, add this flour mixture to the butter and mix until no large butter pieces remain. Set aside.

**Make the Cake:** Spray a 9 inch round or rectangle pan and heat oven to 350 degrees. Whisk together flour, baking powder, True Cinnamon, and Nutmeg. Set aside. In another mixing bowl, cream butter, sugar, salt and lemon zest, until light and fluffy. Beat in the eggs and the vanilla extract and mix to combine. Gradually add the flour mixture to the butter mixture and continue to mix until it is fully incorporated. Using a spatula (do not use the mixer), fold in the blueberries until evenly distributed. Transfer the batter to the prepared pan. Smooth the top and then sprinkle the Topping over the batter. Bake until the top is lightly golden, for about 50 minutes.

[www. HamtowneSpicery.com](http://www.HamtowneSpicery.com)

# Awesomely Delicious CRAB CAKES



**RECIPE OF  
THE WEEK 5/7/16**



## CRAB CAKES

For my family - Crab cakes are one of our favorite special dishes, and they are so easy to make! This recipe gets much of its flavor from the fresh lump crabmeat that is mixed with our Seafood Blend Rub as well as fresh chopped (onion) chives. The final crab cake is exceptional and only needs to be served with your favorite side (such as cole slaw or fresh asparagus). This is truly a meal fit for a King (or Queen). Enjoy!

### INGREDIENTS :

- 1/4 cup mayonnaise
- 2 scallions, thinly sliced
- 1 large egg (beaten)
- 1 Tbspn Dijon mustard
- 2 tsp lemon juice
- 1 Tbspn Seafood Blend Rub

- 1 pound fresh lump crabmeat
- 1 1/4 cup panko (plain), divided
- 2 Tbspns fresh chopped (onion) chives (reserve 1 Tbspn for garnish)
- 1/4 tsp salt
- 1/8 tsp pepper
- 2 Tbspns olive oil

Mix together first 6 ingredients. Add the crab and combine. Stir in 3/4 cup of the panko, the chives, salt and pepper. Divide the mixture into 6 equal patties (each should be about 1 inch thick). Refrigerate the patties for at least 2 hours. Heat oil in large skillet over medium heat. Coat each crab patty with the remaining panko crumbs (about 1/2 cup). Fry the patties until golden brown on each side. Serve immediately with the reserved 1 Tbspn of chives sprinkled on top.

[www. HamtowneSpicery.com](http://www.HamtowneSpicery.com)