

Blueberry Skillet Cake

½ cup soft butter
½ cup brown sugar
1 egg
1 teaspoon vanilla
1 tablespoon [or so] fresh lemon zest

1 cup all purpose flour
1 teaspoon baking powder
½ teaspoon salt

½ cup buttermilk
1 cup fresh blueberries

Topping:

¼ cup soft butter
½ cup brown sugar
½ cup all purpose flour
1 teaspoon cinnamon



This can be made using just a hand mixer, or even a whisk, if that is all you have on hand.

Butter the interior of an 8 to 10 inch iron frying pan, and set in the oven. While mixing the cake up, let the pan warm as the oven heats up, but not for too long – 10 minutes will do.

First make the topping – just mix all of the topping ingredients together at once, using a pastry cutter or even your fingers if you like – set aside.

In a medium mixing bowl, cream together the butter and brown sugar. Beat in the egg, vanilla and lemon zest.

Measure in the dry ingredients – you can mix them together in a smaller bowl before adding them, but they will get sufficiently blended in even if you don't.

Beat in the buttermilk, until mostly smooth, and then beat in the blueberries. Some will get a bit crushed, but that is just fine. Scrape the batter evenly into the iron skillet, and sprinkle the topping over evenly.

Bake at 350 for about 25 to 30 minutes – it may leave a few moist crumbs on a toothpick inserted near the center, but no more than that. Let cool briefly before serving, then cut into wedges. A little dollop of crème fraiche is particularly good with this, but it is also very good with nothing at all.

Don't leave the leftover cake in your skillet – move it into some kind of container. It will keep for a few days at least, and even longer if you stick it in the fridge.

Find the recipe, with photos here: <http://dlynz.com/?p=6586>