

Fruit Buckle

Source: Karen Erler? From Captiva

Ingredients

- 1 cup flour
- 1 tsp salt
- 1 tsp baking powder
- 6 tbsps soft butter
- ½ cup or less sugar
- 1 tsp lemon zest (½ lemon)
- 1 egg plus 1 egg yolk, beaten
- 1½ tsp vanilla
- ⅛ tsp almond extract, can use Ameretto
- 3 tbsps milk
- ½ cup sliced almonds
- ½ tsp cinnamon
- 2 pints plus berries , or assorted peaches, plums, berries...
- ⅓ cup or less sugar

Method

Mix flour, salt and baking powder in medium bowl and set aside.

Beat butter, sugar, zest in medium bowl till fluffy. Add egg, yolk, and vanilla, almond extract, and milk. Beat till smooth.

Alternate flour mixture and milk mixture, ⅓ at a time, till smooth.

Put fruit in a 9" pie pan and sprinkle ⅓ c or less sugar over fruit (pan sides high?)

Spoon topping onto fruit leaving 2" in center and 1" all around.

Sprinkle with almonds, cinnamon (just on dough).

Bake 35 - 40 minutes or till top is golden.