

Ingredients

- 1 $\frac{1}{4}$ cups white sugar, divided
- $\frac{1}{4}$ cup unsalted butter, softened
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup milk
- 2 $\frac{1}{2}$ cups huckleberries
- $\frac{1}{2}$ cup boiling water
- 1 tablespoon unsalted butter, cut into pieces

Directions

1. Preheat the oven to 375 degrees F (190 degrees C.) Grease the bottom of a 9-inch square pan.
2. Combine $\frac{1}{2}$ cup sugar and $\frac{1}{4}$ cup butter in a large bowl; beat with an electric mixer until creamy.
3. Combine flour, baking powder, and salt in a small bowl. Stir flour mixture into butter mixture. Stir in milk; mixture will be thick and lumpy. Spread batter into the prepared pan.
4. Combine berries, remaining $\frac{3}{4}$ cup sugar, and boiling water in a large bowl; pour over batter in the pan. Dot butter pieces over top.
5. Bake in the preheated oven for 45 to 50 minutes.

<https://www.allrecipes.com/recipe/24102/huckleberry-buckle-ii/>



Ingredients

- 2 cups huckleberries (fresh or frozen)
- 1 cup brown sugar (or white sugar)
- $\frac{1}{3}$ cup water
- 2 tablespoon orange juice
- 1 tablespoon cornstarch (optional)

Directions

1. Add huckleberries, brown sugar, and water to a saucepan. You can use white sugar if you prefer. Bring the mixture to a boil then simmer for 10 minutes over low heat.
2. Add orange juice to the huckleberries and cook for an additional minute or two, until slightly thickened.



Ingredients

- 1 quart huckleberries (4 cups)
- 4 cups sugar
- 4 tablespoons water
- 3 tablespoons powdered fruit pectin
- 1 tablespoon lemon juice

Directions

1. Rinse huckleberries and add to heavy sauce pan. Add sugar and water and bring to a boil over medium-high heat, stirring constantly.
2. When the mixture starts to boil, reduce heat and simmer for 3-4 minutes, stirring constantly. The mixture may foam and that's totally normal. When sugar is completely dissolved, add pectin and lemon juice and simmer another 1-2 minutes.
3. Remove from heat and mash if needed for consistency. Fill jars, leaving about 1/2" of room at the top. Cover and allow to set. For storage suggestions, see above. Makes 3 pints (or about 7 half-pints).

