

# Huckleberry Buckle

### **Ingredients**

· 1/4 teaspoon salt

- 1 1/4 cups white sugar, divided
- ½ cup unsalted butter, softened · 1 cup all-purpose flour
- 1 teaspoon baking powder

- · 1/2 cup milk
- 2 ½ cups huckleberries ½ 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 1/2 cup sugar and 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 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.





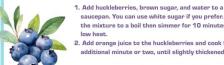
# Albertsons Huckleberry Sauce, Syrup, and Topping

### **Ingredients**

- 2 cups huckleberries (fresh or frozenl
- · 1 cup brown sugar (or white sugar)

- · 1/3 cup water
  - 2 tablespoon orange juice
- 1 tablespoon cornstarch (optional)

#### Directions



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



## Homemade Huckleberry Jam

#### **Ingredients**

- 1 quart huckleberries (4 cups)
- 4 cups sugar4 tablespoons water

- 3 tablespoons powdered fruit pectin
- · 1 tablespoon lemon juice

#### Directions

- Rinse huckleberries and add to heavy sauce pan. Add sugar and water and bring to a boil over medium-high heat, stirring constantly.
- 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.
- 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 halfpints).

