



## Blueberry Corn Buckle

By Susan Spungen

Serves 6 to 8

- 1/2 cup (1 stick)/113 g unsalted butter, cut into pieces
- 3/4 cup/151 g granulated sugar
- 1 1/4 cups/160 g all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon kosher salt
- 1/2 teaspoon ground cinnamon or cardamom
- 2 large eggs
- 1/2 cup sour cream or full-fat yogurt
- 1 teaspoon vanilla extract
- 1 ear fresh corn, shucked
- 1 pint blueberries, washed, blotted dry, and picked over for stems
- 1 tablespoon turbinado (raw) sugar

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1. Heat oven to 375°F. Heat a 9- or 10-inch iron skillet over medium heat and add the butter. Swirl the pan frequently until the butter turns nut brown and smells toasty, which will take anywhere from 2 to 5 minutes. Even in a dark pan, you'll see the color turn, especially in the center when you swirl it. Immediately transfer it to a medium bowl and set aside to cool slightly. Keep the skillet (now buttered) standing by.
  2. In a large bowl, combine sugar, flour, baking powder, salt, and cardamom. Whisk to combine thoroughly.
  3. Add eggs, sour cream, and vanilla to the bowl with the butter and whisk to combine thoroughly. Using a box grater, grate the corn over a plate or bowl (watch out, it can get a little messy!). Whisk the corn into the wet mixture.
  4. Fold the wet mixture into the dry using a rubber spatula until thoroughly combined. Transfer to the buttered skillet and top with the blueberries. Sprinkle the raw sugar over top and bake for 40 to 50 minutes until a toothpick inserted in the center comes out clean and the cake is deep golden brown on the edges. Let cool for 10 minutes. Best served warm!