

Blueberry Crumble Pancake Bread

BY SIMPLY CREATIVE CHEF ROB

Ingredients

Crumble Topping

- ½ cup packed brown sugar
- ½ cup all-purpose flour
- ¼ teaspoon salt
- ¼ cup cold unsalted butter, cut into small pieces

Pancake Bread

- 2 ¼ cups all-purpose flour
- 3 tablespoons sugar
- 1 teaspoon baking soda
- ¾ teaspoon salt
- 1 ½ cups buttermilk
- 2 large eggs
- ¼ cup melted butter
- 6 ounces fresh or frozen blueberries

Directions

1. Preheat the oven to 350 degrees F
2. Lightly grease a 9x5 inch loaf pan
3. In a medium bowl, prepare the crumble topping by stirring together brown sugar, flour, and salt
4. Use a pastry cutter (or 2 knives) to cut the butter into the flour mixture until it resembles small pebbles or sand and then set aside
5. In a large mixing bowl, stir together flour, sugar, baking soda, and salt
6. Whisk in buttermilk, eggs, and melted butter just until combined
7. Use a rubber spatula to gently fold in blueberries
8. Pour batter into prepared pan
9. Sprinkle crumble topping generously over the top of the batter in an even layer
10. Bake in the oven for 50-60 minutes until the middle of the loaf is set
11. Serve hot or room temperature with maple syrup

