

BLUEBERRY PLATZ

(serves 12)

INGREDIENTS AND QUANTITIES:

Base

2 cups flour
2/3 cup sugar
4 tsp. baking powder
2/3 cup cold margarine
1 cup milk
1 egg

Topping

2 cups fruit
1 cup flour
1 cup sugar
1 tsp. vanilla
1/3 cup margarine

EQUIPEMENT & UTENSILS:

Two large bowls
Pastry cutter
Dry, liquid and small measures
Sifter and fork
Rectangle cake pan

PROCEDURE:

1. Preheat oven to 350 F.

DOUGH

2. Cut the margarine into cubes and using a pastry cutter, cut the margarine into the sugar.
3. Beat together the milk and egg, and mix with the sugar/butter.
4. Sift flour and baking powder together, and gradually add to butter mixture until a dough forms.
5. Spread the dough over the bottom of the baking pan.

TOPPING

6. Beat together the sugar, vanilla and butter.
7. Add flour to sugar and using a pastry cutter, cut until the mixture looks like bread crumbs.
8. Cover the dough with the topping and sprinkle with cranberries. Sprinkle with the zest or peel of a lemon or an orange (optional).
9. Place in the oven for 15–20 min.

