BLUEBERRY CRUMBLE PANCAKE BREAD

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 8 large slices

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:**

* Preheat the oven to 350 degrees F
* Lightly grease a 9x5 inch loaf pan
* In a medium bowl, prepare the crumble topping by stirring together brown sugar, flour, and salt
* 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
* In a large mixing bowl, stir together flour, sugar, baking soda, and salt
* Whisk in buttermilk, eggs, and melted butter just until combined
* Use a rubber spatula to gently fold in blueberries
* Pour batter into prepared pan
* Sprinkle crumble topping generously over the top of the batter in an even layer
* Bake in the over for 50-60 minutes until the middle of the loaf is set
* Serve hot or room temperature with maple syrup
* In your Grab N Go Kit you will find individual bags
* Bag 1-Brown Sugar, Flour and Salt for Crumble
* Bag 2- Flour, Sugar, Baking Soda and Salt
* PLEASE WATCH VIDEO AND READ RECIPE AND USE ALL INGREDIENTS ON THE RECIPE FOR BEST RESULTS.