

blueberry squares

recipe: movita beaucoup, inspired by Jackie Huskins and Aggie Donovan

These squares have a thin, caky bottom and a meringue topping that crackles as you cut into it.

Makes one 8 x 8 inch (20 x 20 cm) pan.

For the batter:

- 3/4 cup flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 3 tablespoons butter, room temperature
- 1/4 cup sugar
- 1 large egg, separated (you will use the yolk in the batter, and the egg white for the topping)
- 1/4 cup milk
- 1 teaspoon vanilla

For the topping:

- 1 egg white
- 1/2 cup brown sugar
- 1 cup blueberries (fresh or frozen - do not defrost if using frozen)

Preheat oven to 350°F. Lightly grease one 8 x 8 inch (20 x 20 cm) baking pan.

Begin by preparing the batter. In a small bowl, whisk together the flour, baking powder and salt. Set aside.

for more from [movita](http://movitabeaucoup.wordpress.com) visit: movitabeaucoup.wordpress.com

In a stand mixer on medium speed (or with a hand held mixer), beat the butter and sugar together until light and fluffy (about 3 minutes). Add the egg yolk and beat to combine (about 30 seconds). Add the milk and vanilla and mix on medium-low speed to combine (about 1 minute). Scrape down the sides of the bowl to be sure all ingredients have been combined.

Add the flour mixture to the butter mixture, and beat on medium speed until well combined (1-2 minutes).

Spread the batter evenly into the bottom of the baking pan.

To make the topping, beat the egg white until stiff. Gently mix in the brown sugar until combined. Fold in the blueberries. Spread evenly on top of the batter in baking pan.

Bake at 350°F (180°C) for 30 minutes. Allow to cool completely on a wire rack before cutting.