**BLUEBERRY BUCKLE**

2-12 oz. bags frozen blueberries, thawed (or 2 pts. fresh blueberries, washed and drained)
3 T. sugar

**CAKE TOPPING:**
1/2 C. orange juice
1 C. whole wheat pastry flour (or 1/2 C. whole wheat flour and 1/2 C. all-purpose flour)
1/2 C. sugar
1 tsp. baking powder
3 egg whites
1/4 tsp. sugar

Spread thawed blueberries in baking dish and sprinkle 3 tablespoons of sugar on top. For the cake topping, mix orange juice, whole wheat flour, sugar, baking powder and egg whites. Drop 8 equal spoonfuls on top of blueberries in two rows of four. Sprinkle 1 tablespoon of sugar over and bake for 35 minutes or until cake is lightly browned. Take out of oven and serve warm.

**NUTRITION FACTS:** Serving size: 3x4 inch square per serving, 8-9 servings