



# Brian's Strawberry Buckle



In his Red Truck Bakery Farmhouse Cookbook, Brian writes that “An old-timey buckle delivers the most bang for the least amount of work, and it’s one of my favorite breakfast treats. The classic buckle is a cross between a light coffee cake and a cobbler, with fresh fruit gently pressed into a quickly made batter. A hefty scattering of turbinado sugar across the top adds a solid crunch, while it also protects the fruit from scorching. Enjoy it throughout the year with other fresh fruit, such as peaches or blackberries (or a combination of the two). When using strawberries or peaches, a pour of heavy cream on top of each serving wouldn’t hurt anything—but that’s still pretty much true no matter what fruit you choose.”

Makes 8 servings

## INGREDIENTS

1 tablespoon freshly grated lemon zest  
(from 2 lemons)

1 cup granulated sugar

8 tablespoons (1 stick) unsalted butter,  
at room temperature

1 large egg, at room temperature

2 cups unbleached all-purpose flour

2 teaspoons baking powder

3/4 teaspoon kosher salt

1/4 cup full-fat buttermilk

1/2 cup heavy cream, plus more  
for serving (optional)

1 1/2 teaspoons pure vanilla extract

1 pint (about 12 ounces) strawberries,  
hulled and rinsed (if large, cut into halves)

Turbinado sugar, for sprinkling

THE KEY  
*Ingredient*  
with Sheri Castle



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## DIRECTIONS

- 1 Preheat the oven to 350°F. Grease a 9-inch round cake pan, pie pan, or cast-iron skillet with vegetable oil spray.
- 2 In the bowl of a stand mixer, use a fork to stir the lemon zest into the granulated sugar until well mixed. Let the mixture sit for a few minutes to infuse. Add the butter to the sugar mixture in the bowl. Using the paddle attachment, beat on medium speed until well combined and pale yellow, about 3 minutes. Add the egg and beat until just combined. Scrape down the sides of the bowl and the paddle (where the zest may collect).
- 3 Sift the flour, baking powder, and salt onto a sheet of parchment paper.
- 4 In a large liquid measuring cup, combine the buttermilk, heavy cream, and vanilla.
- 5 Add the flour mixture to the butter mixture in three additions, beginning and ending with the flour and alternating with the buttermilk mixture; beat well on medium speed after each addition. The batter will be thick.
- 6 Spoon the batter into the prepared pan all the way to the edges without smoothing the surface. Distribute the strawberries evenly on top, pressing them lightly into the batter, skin-side up if cut. Sprinkle the turbinado sugar evenly across the top.
- 7 Bake for 45 minutes, rotating the pan from front to back halfway through, until golden brown and a toothpick inserted into the center comes out clean. Let cool slightly, then serve directly from the pan, pouring some heavy cream on each portion, if desired.