

RASPBERRY BUTTERMILK CAKE

Gnome Cooking

This cake is great with any fresh fruit—blueberries, sliced peaches, whatever is in season!

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| 1 cup all-purpose flour | 2/3 cup sugar |
| ½ teaspoon baking powder | ½ teaspoon pure vanilla extract |
| ½ teaspoon baking soda | 1 large egg |
| ¼ teaspoon salt | ½ cup buttermilk or yogurt |
| ½ stick unsalted butter, softened | 1 cup fresh raspberries |

Preheat oven to 400°F with rack in middle. Butter and flour a 9-inch round cake pan. Whisk together flour, baking powder, baking soda, and salt.

Beat butter and sugar until pale and fluffy, about 2 minutes, then beat in vanilla. Add egg and beat well.

At low speed, mix in flour mixture in 3 batches, alternating with buttermilk or yogurt, beginning and ending with flour, mixing until just combined.

Spoon batter into cake pan, smoothing top. Scatter raspberries evenly over top and sprinkle with 1½ tablespoons sugar.

Bake until a wooden pick inserted into center comes out clean, 25 to 30 minutes. Cool in pan 10 minutes, then turn out onto a rack to finish cooling. Invert onto a plate to serve.

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