

## Raspberry Buttermilk Cake

Sweet red raspberries sunken into a light and tender buttermilk cake. This golden cake pairs perfectly with fresh or frozen berries all year long.

### Raspberry Buttermilk Cake Ingredients

- 1 ½ cups all-purpose flour
- 1 ½ teaspoons baking powder
- ½ teaspoon salt
- 6 tablespoons unsalted butter at room temperature (plus extra butter to grease the pan)
- 1 cup granulated sugar
- 1 egg
- ½ cup buttermilk
- 2 teaspoons vanilla extract
- 1 cup fresh or frozen/not thawed raspberries
- 1 tablespoon sparkling sugar or 2 tablespoons granulated sugar to sprinkle on top



### How to Make Raspberry Buttermilk Cake (one 9-inch cake)

Bring butter to room temperature. Place the oven rack on the middle level. Preheat oven to 350°F. Generously grease a 9" deep-dish pie pan or 9" cake pan with the extra butter.

In a medium bowl, whisk together flour, baking powder, and salt. Set aside.

In a large bowl, use an electric mixer to blend the butter until creamy. Add the sugar to the butter and beat on medium-high until light and fluffy (about 3 minutes). Add the egg, buttermilk, and vanilla, then blend together on medium-low speed.

On low speed, gradually mix the flour mixture into the egg mixture until just combined. Scrape the batter into the prepared pan and gently smooth the top of the batter with an offset spatula.

Arrange the raspberries on top of the batter, lightly pressing the berries into the batter, so the tops of the berries still show.

Sprinkle one tablespoon of sparkling sugar or two tablespoons of granulated sugar on top of the raspberries/cake.

Bake at 350°F for 10 minutes. Then, lower the oven temperature to 325°F and continue to bake for 50-60 minutes until golden brown and firm to the touch. A toothpick inserted into the center of the cake (without touching a berry) should come out clean.

Place the pan on a wire rack. Let the cake cool in the pan to room temperature. After the cake cools to room temperature, slice into wedges to serve.

Because of the berries, the cake is best when fresh. Store the cake, loosely covered, for up to 2 days at room temperature.

### VARIATION: Cranberry Orange Buttermilk Cake

*Cranberry Orange Buttermilk Cake is perfect for winter holidays: light, tender, not-too-sweet.*

The Cranberry Orange Buttermilk Cake recipe is the same except for these steps:

In a small bowl, zest a large orange over the 1 cup of granulated sugar. Then, use your fingertips to rub the orange zest into the granulated sugar.

Add the orange zest/sugar mixture to the butter and beat on medium-high speed until light and fluffy (about 3 minutes).

Arrange fresh or frozen/not thawed cranberries on top of the batter.



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