



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Berry Buttermilk Cake (rewritten but not changed from Gourmet via Smitten Kitchen)

Serves 6

Two things: The original recipe calls for fresh raspberries, which are probably a better choice than the (frozen) strawberries I used. Strawberries are juicier than other berries, so my cake was a little wetter than is probably ideal. I also thought it was too sweet, which could be because strawberries aren't as tart as raspberries, but still, next time I'll only use $\frac{1}{2}$ cup of sugar.

1 cup (4.8 ounces) all-purpose flour
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ stick unsalted butter, room temperature
 $\frac{2}{3}$ cup (4.67 ounces) plus $1\frac{1}{2}$ tablespoons sugar, divided
 $\frac{1}{2}$ teaspoon pure vanilla extract
1 large egg
 $\frac{1}{2}$ cup well-shaken buttermilk
1 cup (5 ounces) fresh raspberries (or other berries)

1. Adjust a rack to the middle position and heat the oven to 400 degrees. Butter and flour a 9-inch round cake pan. In a small bowl, whisk together the flour, baking powder, baking soda, and salt.
2. In a stand mixer fitted with the paddle attachment (or in a medium bowl using a hand mixer), beat the butter and sugar on medium-high speed until pale and fluffy, about 2 minutes. Add the egg and vanilla, beating until combined. Reduce the mixer speed to low; add one-third of the flour mixture, then half of the buttermilk. Continue alternating the dry ingredients and buttermilk, ending with the dry ingredients.
3. Scrape the batter into the prepared pan, smoothing the top. Scatter the berries evenly over the top, then sprinkle with the remaining $1\frac{1}{2}$ tablespoons sugar. Bake until the cake is golden and a toothpick inserted into the center comes out clean, 25 to 30 minutes. Transfer the cake to a cooling rack; cool for 10 minutes. Remove the cake from the pan and cool another 10-15 minutes before serving.