

# RASPBERRY BUTTERMILK CAKE

# Gnome Cooking

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

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.*

*Find more delicious recipes using local produce at [www.HomegrownMiniGolf.com](http://www.HomegrownMiniGolf.com).*

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5755 Route 209 • Kerhonkson, NY 12446 • 845-626-7137