

Raspberry Buckle

Serves 6

½ cup (1 stick) unsalted butter, room temperature, plus more for the baking dish

1 cup granulated sugar

3 large eggs

1 cup all-purpose flour (spooned and leveled)

½ teaspoon salt

½ teaspoon baking powder

2 containers (1/2 pint each) raspberries (2 ¾ cups)

Confectioners' sugar, for dusting (optional)

Vanilla Ice Cream (optional) to be served with warm out of the oven buckle

Directions:

1. Preheat oven to 350 degrees. Butter a 2 – quart oval or square baking dish. In a large bowl, cream butter and sugar with an electric mixer until fluffy. Add eggs, one at a time, beating after each addition to combine. In a large bowl, whisk together flour, salt, and baking powder; with mixer on low speed, gradually add flour mixture until incorporated.
2. Spread batter in baking dish. Scatter raspberries on top. Bake until toothpick inserted in center of cake comes out clean and top is golden brown, 45 to 50 minutes. Let cool 20 minutes; dust with confectioners' sugar, if desired. With a large spoon, scoop out onto serving plates; serve with vanilla ice cream or a dollop of whipped cream, if desired.

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