

## **RASPBERRY BUCKLE**

(from Things I Make for Dinner)

1/2 cup butter

1 cup sugar

3 eggs

1 cup flour

1/2 tsp salt

1/2 tsp baking powder

1 pint fresh raspberries

Heat oven to 350F. Grease a 9" square baking pan. Clean raspberries. Stir together flour, salt and baking powder in a small bowl and set aside.

Cream butter and sugar with an electric mixer. Add eggs, one at a time, until well incorporated. Gradually add flour mixture, being careful not to over mix. Spread in prepared pan, and scatter raspberries over the surface. Bake at 350 for 35 minutes, or until golden brown and a tester comes out clean.

Cool 20 minutes, sprinkle with icing sugar and serve with whipped cream, if so desired.