

RASPBERRY ALMOND BRUNCH CAKE

(from Gayle Gonzales' Global Pastry Table)

6 oz fresh raspberries
2 tablespoons (26 grams) sugar
1 teaspoon lemon juice
1 cup (5 oz) flour
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 egg at room temperature
1/2 cup + 2 tablespoons (4 1/2 oz) sugar
1/2 cup (4 oz) buttermilk at room temperature
3 oz (6 tablespoons) butter, melted
1 teaspoon vanilla
1/4 cup (3/4 oz) sliced almonds

Heat oven to 350°F. Lightly grease an 8" x 2 1/2" cake pan and line the bottom with parchment.

Combine raspberries, sugar and lemon juice and set aside to macerate. In a separate bowl, whisk together the flour, baking powder, baking soda and salt. In another bowl, whisk the egg, sugar, buttermilk, melted butter and vanilla. Use a fork to stir in the flour mixture and mix until moistened and there are no streaks of flour.

Spoon a little over half of the batter into the prepared pan, making sure to cover the entire bottom surface. Top with the raspberry mixture. Dollop the remaining batter over the raspberries and spread out in an even layer. There will be some raspberries exposed and that's fine. Sprinkle with sliced almonds.

Bake until a tester comes out clean, about 30 minutes. Cool on a wire rack for 10 minutes. Run a thin knife around the edges and gently turn out the cake. Invert again and cool.