



French Cuisine


MADE SIMPLE

French Wild Berry Cake

Gâteau aux baies sauvages

 6-8 people

 10 mins prep time

 55 mins total time

 Easy

INGREDIENTS

Bowl 1

- ½ cup (100 g) **softened butter**
- ¾ cups (150 g) **sugar**

(add 2-3 more tbsp of sugar if you like really sweet cakes)
- **2 eggs**
- **1 tbsp vanilla extract**

Part 2

- ½ cup (50 g) **almond flour**
(**white flour** can be a substitute)
- **1 ¾ tsp (1/2 sachet) baking powder**
- **1 cup (120 g) flour**

Other

- **2 cups (300 g) your favorite berries**
(raspberries, blackberries, blue berries)
- **Optional: powdered sugar** for the top



DIRECTIONS

1. Preheat the oven to 350 °F (180 °C).
2. Bowl 1: Using an electric mixer, beat the sugar and butter together until a creamy consistency achieved.
3. Add the rest of the ingredients of Bowl 1 (eggs, vanilla) and beat until the batter is smooth.
4. Mix the ingredients of Bowl 2 together in a separate bowl.
5. Add the ingredients of Bowl 2 to Bowl 1 and mix until smooth.
6. Removing a few berries for garnishing the top of the cake, gently fold the rest of the berries into the batter using a spatula.
7. Using lined cupcake molds, or a buttered and floured bread pan, transfer the batter into the mold.
8. Add a few berries on top for garnishing and bake for 40-45 mins or until a knife comes out clean. If at the 30 minute mark the top of the cake is browning too quickly, cover it with parchment paper.
9. When the cake is finished cooking, remove it from the oven and let it sit for an hour.
10. Sprinkle with powdered sugar and some remaining berries on top and serve.
11. This French Wild Berry Cake preserves well for 3-4 days in the frig.

Bon Appetit!
Emilie Anne 

