

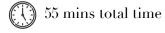
MADE SIMPLE

French Wild Berry Cake

Gâteau aux baies sauvages

% 6-8 people

o mins prep time



()—() Easy

INGREDIENTS

Bowl 1

- ½ cup (100 g) softened butter
- 3/4 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 3/4 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 I (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.
- 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.
- 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 Appetal!
Imilia Arna