

# Raspberry Buckle

A buckle is so named because the top buckles when it cooks. It is a type of cake with fruit dropped into the batter. This recipe called for raspberries, but any berry, cherry or stone fruit will work.

- ½ cup (1 stick) unsalted butter, room temperature
- 1 cup sugar
- 3 large eggs
- 1 cup flour
- ½ tsp. baking powder
- ½ tsp. salt
- 2¾ cups raspberries
- Confectioners' sugar
- Whipped cream



1. Preheat oven to 350°F.
2. Butter a 2-quart glass baking dish.
3. Cream butter and sugar with an electric mixer until fluffy.
4. Add eggs one at a time. Beat after each to combine.
5. Whisk flour, baking powder and salt together. Then add it to the butter-sugar mixture gradually and slowly.
6. Spread batter in dish.
7. Scatter berries on top. Bake 45 to 50 minutes.

## Tasty Twists

Try adding a teaspoon of vanilla or almond extract with a blueberry version. Yum!

Makes 8 to 10 servings