Triple Berry Summer Buttermilk Bundt Cake

Description

perfect summer embodiment a buttermilk bundt — bronzed with a faint crunch at the edges, tender to the point of pudding-ness in the center, and welcome wherever you take it. It's dotted with slumped berries, marbled with pink and purple streaks and topped with a thick, tart lemon glaze. And if that doesn't scream summer, what does?



Summary

Yield: 1
Prep Time: 2 hours
Category: Desserts
Cuisine: American

Ingredients

- 2 1/2 cup plus 2 TBsp all purpose flour
- 2 tsp baking powder
- 1 tsp salt
- 1 cup unsalted butter room temp
- 1 3/4 cup sugar
- zest of 1 lemon
- 3 large eggs room temp
- 1/2 tsp vanilla
- 3/4 cup buttermilk
- 3 cup mixed berries - raspberries, blueberries, blackberries
- 2 cup powdered sugar
- juice of 1 lemon
- 1 tbsp unsalted butter very very soft

Instructions

Preheat your oven to 350°F. Generously grease a 10-cup Bundt pan, either with butter or a nonstick spray. Set aside.

In a medium bowl, whisk or sift 2 1/2 cups flour (leaving 2 tablespoons back), baking powder and salt together and set aside. In the bowl of a stand mixer or large mixing bowl, cream together the butter, sugar and lemon zest until light and impossibly fluffy, about 3 to 5 minutes. Then, with the mixer on a low speed, add your eggs one at a time, scraping down the bowl between each addition. Beat in vanilla, briefly. Add 1/3 flour mixture to batter, beating until just combined, followed by half the buttermilk, another 1/3 of the flour mixture, the remaining buttermilk and remaining flour mixture. Scrape down from time to time and don't mix any more than you need to. In the bowl where you'd mixed your dry ingredients, toss the berries with the remaining 2 tablespoons of flour. With a silicon spatula, gently fold the berries into the cake batter. The batter will be very thick and this will seem impossible without squishing the berries a little, but just do your best and

Triple Berry Summer Buttermilk Bundt Cake

remember that squished berries do indeed make for a pretty batter.

Spread cake batter — you might find it easier to plop it in the pan in large spoonfuls, because it's so thick — in the prepared baking pan and spread the top smooth. Bake for 55 to 60 minutes, rotating the cake 180 degrees after 30 (to make sure it browns evenly). The cake is done as soon as a tester comes out clean of batter. At 10 minutes before my baking time was up, a tester was totally wet with batter and I was certain it would never be done in the estimated time. 7 minutes later, the same tester was clean as a whistle, so fret not.

Set cake pan on a wire rack to cool for 30 minutes, before inverting the cake onto a serving platter to cool the rest of the way. Cool completely. Once cool, whisk together the powdered sugar, lemon juice and butter until smooth and very, very thick. (If you'd like it thinner, add more juice, but I like the thick drippiness of it, seen above.) Spread carefully over top of cake, letting it trickle down the sides when and where it wishes. Serve at once or keep it covered at room temperature for 3 to 4 days.