Rustic Raspberry Cake

Description

This brown butter, almond-y cake is dense and full of flavor. It wears a crusty top and hides a moist crumb. Its raspberries scattered throughout may be the most savored bites. But don't take my word for it.



Summary

Yield: 11
Prep Time: 1 hour
Category: Desserts
Cuisine: American
Tags: raspberry fruit football

Ingredients

- 3/4 cup 1 1/2 sticks butter
- 1 1/2 cup sugar
- 1 cup almond flour
- 1 1/2 cup all purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 2 large eggs
- 2 egg yolks
- 2 tsp vanilla
- 1 tsp almond extract
- 3/4 cup raspberries washed and dried

Instructions

1. Preheat oven to 350°. Lightly butter the tart pan. Set aside.

2. Add butter to a small sauce pan. Cook on medium to high heat until butter browns, swirling pan occasionally. Set aside to cool.

3. In a medium mixing bowl, stir together sugar, almond flour, flour, baking powder, and salt.

4. Whisk in eggs and extracts to cooled butter.

5. Add butter mixture to flour mixture and stir well until combined. Mixture will be thick.

6. Evenly spread batter in tart pan. Carefully, or not so carefully, place raspberries into the cake. If you happen to drop in a few extras, it's not such a bad thing.

7. Bake for 35-40 minutes.

Cover with foil if browning too quickly.

Allow to cool before removing from pan.

Sprinkle with powdered sugar. Or top with ice cream, whipped cream, or creme fraiche. I'll let you decide.