

Raspberry Buckle

Ingredients

1/2 c Butter (room temperature)
1 c Sugar
3 Eggs
1 c Flour
1/2 t Salt
1/2 t Baking Powder
2 3/4 c Raspberries
2 T Powdered Sugar

Instructions

- 1.Preheat oven to 350 degrees. Butter a 2-quart oval baking dish.
- 2.In a large bowl, cream butter and sugar with an electric mixer until fluffy. Add eggs, one at a time, beating after each addition to combine.
- 3.In a large bowl, whisk together flour, salt, and baking powder; with mixer on low speed, gradually add flour mixture until incorporated.
- 4.Spread batter in baking dish. Scatter raspberries on top. Bake until a toothpick inserted in center of cake comes out clean and top is golden brown, 45 to 50 minutes.
- 5.Let cool 20 minutes; dust with powdered sugar. Serve with whipped cream if desired.