



*Recipe adapted from **Nordic Ware, Inc.** Used with permission of the publisher. All rights reserved.*

Berry Vanilla Buttermilk Cake

12 - 16 servings

Moist and delicious, this cake gathers its flavors from a generous dose of vanilla and a tangy buttermilk base. Fresh berries plopped in the batter appear as colorful polka-dots when the cake is sliced. Top each slice with sweetened whipped cream and more fresh berries.

Cake Ingredients:

1-3/4 cups sugar
1 cup butter (2 sticks), softened
3 eggs, room temperature
1 tablespoon pure vanilla extract
1-1/4 cups buttermilk
3-1/4 cups cake flour
1 tablespoon baking powder
1/2 teaspoon salt
36 raspberries (plus additional for garnishing)
36 blueberries (plus additional for garnishing)

Vanilla Glaze:

2 cups powdered sugar
1 teaspoon pure vanilla extract
1-2 tablespoons milk

Sweetened Whipped Cream:

1 cup whipping cream
1/2 teaspoon pure vanilla extract
2 tablespoons powdered sugar

Cake Instructions:

(1) **PREHEAT** the oven to 350°F. **PREPARE** a Bundt pan by buttering well and dusting with flour, or by spraying with a flour-infused oil baking spray.

(2) **BEAT** together the softened (room temperature) butter and sugar in a large mixing bowl, or in the bowl of a stand mixer until light and fluffy, 3-4 minutes. (This is where the texture of the cake is formed.)

(3) **ADD** the eggs to the butter-sugar mixture one at a time beating after each addition until incorporated.

Continued on Page 2



Page 2, continued

(4) **COMBINE** in a separate medium bowl, the flour, salt, and baking powder. **WHISK** until the dry ingredients are evenly distributed.

(5) **WHISK** together in a separate bowl or liquid measuring cup, the buttermilk and the vanilla extract.

(6) **ADD** one-third of the flour mixture to the butter-sugar mixture and **BEAT** on low until combined. **POUR** in one-third of buttermilk mixture, combine until incorporated.

(7) **REPEAT** with the addition of the second third of the flour, followed by the second third of the liquid. **ADD** the final third of flour and final third of liquid similarly.

(8) **POUR** a third of the batter into the prepared Bundt pan, add half the berries. Add the next third, then the other half of the berries. Top with the remaining batter until the batter is approximately one-half inch from the top of the pan.

(9) **BAKE** in the preheated 350°F oven for 50-60 minutes, or until a toothpick or skewer placed in the middle of the cake is removed with out liquid or crumb. Do not overbake.

(10) **COOL** the cake in the pan for 15 minutes, then **INVERT** onto a cooling rack and continue to cool for an hour.

Vanilla Glaze Instructions:

(11) **COMBINE** the powdered sugar, vanilla, and one tablespoon of the milk in a small bowl. **WHISK** together until combined. **ADD** additional milk by the teaspoonful until the right consistency is attained. A three-second ribbon is ideal for drizzling. (A three-second ribbon is the amount of time it takes for icing dribbled from a spoon back into the icing bowl to disappear.)

(12) **DRIZZLE** the glaze over the cooled cake. **ALLOW** the glaze to set for 30 minutes.

Sweetened Cream Instructions:

(13) **STIR** the cream, powdered sugar and vanilla together in a small, deep bowl until dissolved.

(14) **WHIP** the cream with a whisk, immersion blender, or hand mixer until soft peaks form.

(15) **SLICE** the cake and top with a generous dollop of the sweetened whipped cream. **GARNISH**, if desired, with additional fresh berries.