

Raspberry Butter Cake

Submitted by Gosia Dixon

(Serves 8)

Cake:

1 cup all-purpose flour
cheese, softened
½ teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon salt
6 tablespoons unsalted butter, softened
raspberries
½ cup sugar
1 egg
2/3 cup sour cream 2 tablespoons lemon juice
1 teaspoon vanilla extract
¾ cup fresh raspberries

Topping:

2 (3-oz.) pkg. cream
1 cup powdered sugar
2 eggs
1 teaspoon vanilla extract
2 cups fresh

1. Heat oven to 325 F. Spray 8-inch springform pan with cooking spray. Whisk flour, baking powder, baking soda and salt in medium bowl.
2. Beat butter and sugar in large bowl at medium speed 3 to 4 minutes or until creamy and lightened in color. Beat in 1 egg. At low speed, beat in sour cream (I use plain yogurt), lemon juice and 1 teaspoon vanilla until combined. Beat in flour mixture just until incorporated. Spoon batter into pan. Sprinkle with ¾ cup raspberries, pressing gently into batter. Bake 25 to 30 minutes or just until top feels firm when lightly touched.
3. Meanwhile, beat cream cheese and powdered sugar in large bowl at low speed until smooth. Beat in 2 eggs and 1 teaspoon vanilla until combined. Slowly pour topping over partially baked cake. Bake 25 to 35 minutes or until edges look firm and center moves slightly when pan is tapped but doesn't ripple as if liquid.
4. Cool completely in pan on wire rack. Sprinkle with 2 cups raspberries before serving. (Cake can be made 1 day ahead) Cover and store in refrigerator.