



## Raspberry Dimple Cake

*About 9 servings*

*Adapted from Gourmet, June 2009*

### Ingredients

- 1 cup (130 grams) all-purpose flour
- ½ teaspoon (2 grams) baking powder
- ½ teaspoon (2 grams) baking soda
- ⅛ teaspoon sea salt
- ½ stick salted butter (2 oz), softened
- ⅓ cup granulated sugar
- Zest of 1 lemon, grated on the Microplane grater
- ½ teaspoon pure vanilla extract
- 1 large egg
- ½ cup well-shaken plain (unsweetened) kefir. Buttermilk would work here as well.
- 1 pint fresh raspberries (It might take a little less, but have enough raspberries to place on top of the cake pretty close together - see picture)
- About 1 Tbsp raw demerara sugar for the topping

### Instructions

Preheat oven to 400°F with rack in middle. Butter and flour a 9-inch square brownie pan and line the bottom with parchment paper.

Whisk together flour, baking powder, baking soda, and salt and set aside. In a larger bowl, beat butter and granulated sugar and lemon zest with an electric mixer at medium-high speed until pale and fluffy, about two minutes, then beat in vanilla and egg and beat well.

At low speed, mix in flour mixture until just mixed. With a rubber spatula, scrape the batter into the cake pan, smoothing the top. Carefully place raspberries evenly over top (I put the hollow side - the side with the indentation of the raspberry up and stick the cone-shaped part into the batter) and sprinkle with remaining 1 tablespoon of raw sugar. My raspberries were taller than the batter, but I put them in there anyway because they collapse. If you do place them with the point side of the raspberry facing up, the raspberries sink into the batter and they don't show as much which is fine, but I get perfectionistic about these things, you know.

Bake until the cake is golden and a wooden pick inserted into the center comes out clean - about 20 minutes. Cool in pan 10 minutes, gently rock the pan to release the sides and cool to

warm. If you want to remove the entire cake to a platter or board, lift it gently with the parchment. Slice and serve. This is beautiful with a dollop of whipping cream and fresh berries on the side. And don't forget - this is a lovely breakfast option!