



Easy Berry Butter Cake

 Vegetarian

READY IN



80 min.

SERVINGS



10

CALORIES



342 kcal

DESSERT

Ingredients

- 0.5 teaspoon almond extract
- 0.8 teaspoon double-acting baking powder
- 2 large eggs at room temperature
- 1.5 cups flour all-purpose plus more for coating the pan
- 1 tablespoon granulated sugar
- 1 cup heavy whipping cream
- 0.5 cup mascarpone cheese at room temperature
- 1.5 pounds berries mixed washed hulled quartered (if you're using strawberries, they'll also need to be and)

- 8 tablespoons butter unsalted softened plus more for coating the pan (1 stick)
- 0.5 cup milk whole
- 0.3 salt fine

Equipment

- bowl
- oven
- whisk
- blender
- cake form
- stand mixer
- spatula
- serrated knife

Directions

- Heat the oven to 350°F and arrange a rack in the middle. Coat an 8-inch round cake pan with butter and flour, tap out the excess flour, and set the pan aside.
- Combine measured flour, baking powder, and salt in a medium bowl and whisk until evenly combined; set aside.
- Place measured butter in the bowl of a stand mixer fitted with a paddle attachment and beat on medium high until light in color and fluffy, about 3 to 5 minutes.
- Add sugar and continue to beat on medium high until white in color and the texture of wet sand, about 3 minutes more.
- Add eggs one at a time, letting each incorporate fully before adding the next. Stop the mixer and scrape down the sides of the bowl with a rubber spatula. With the mixer on low, add half of the flour mixture.
- Mix just until incorporated, then add milk and continue mixing until smooth.
- Add the rest of the flour mixture, mixing just until incorporated, about 2 minutes more. Scrape the batter into the prepared cake pan.
- Bake until a cake tester inserted into the center comes out clean, about 40 minutes.

- Place mascarpone in the bowl of a stand mixer fitted with a whisk attachment and whip on medium speed until smooth, about 1 minute.
- Add cream, sugar, and almond extract, increase speed to medium high, and whip until ingredients are combined and firm peaks form, about 15 seconds more. Cover and refrigerate until ready to use. To assemble: Slice cake in half horizontally using a serrated knife. Divide filling evenly between the cut side and the top of the cake. Divide berries evenly over the filling. Stack cakes on top of each other and serve.

Nutrition Facts

■ PROTEIN **6.29%**
■ FAT **64.27%**
■ CARBS **29.44%**

Properties

Glycemic Index: 27.51, Glycemic Load: 11.48, Inflammation Score: -6, Nutrition Score: 7.4991304563439%

Flavonoids

Cyanidin: 2.97mg, Cyanidin: 2.97mg, Cyanidin: 2.97mg, Cyanidin: 2.97mg
 Petunidin: 12.36mg, Petunidin: 12.36mg, Petunidin: 12.36mg, Petunidin: 12.36mg
 Delphinidin: 14.69mg, Delphinidin: 14.69mg, Delphinidin: 14.69mg, Delphinidin: 14.69mg
 Malvidin: 33.78mg, Malvidin: 33.78mg, Malvidin: 33.78mg, Malvidin: 33.78mg
 Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg
 Peonidin: 0.32mg, Peonidin: 0.32mg, Peonidin: 0.32mg, Peonidin: 0.32mg
 Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg
 Luteolin: 1.22mg, Luteolin: 1.22mg, Luteolin: 1.22mg, Luteolin: 1.22mg
 Kaempferol: 0.75mg, Kaempferol: 0.75mg, Kaempferol: 0.75mg, Kaempferol: 0.75mg
 Myricetin: 1.2mg, Myricetin: 1.2mg, Myricetin: 1.2mg, Myricetin: 1.2mg
 Quercetin: 3.16mg, Quercetin: 3.16mg, Quercetin: 3.16mg, Quercetin: 3.16mg

Nutrients (% of daily need)

Calories: 341.77kcal (17.09%), Fat: 24.7g (38%), Saturated Fat: 14.98g (93.64%), Carbohydrates: 25.46g (8.49%),
 Net Carbohydrates: 23.12g (8.41%), Sugar: 8.35g (9.28%), Cholesterol: 100.89mg (33.63%), Sodium: 75.26mg
 (3.27%), Alcohol: 0.07g (100%), Alcohol %: 0.06% (100%), Protein: 5.44g (10.88%), Vitamin A: 892.31IU (17.85%),
 Selenium: 10.56µg (15.09%), Vitamin B2: 0.23mg (13.49%), Vitamin B1: 0.19mg (12.34%), Vitamin K: 12.83µg (12.22%),
 Manganese: 0.23mg (11.62%), Folate: 45.06µg (11.27%), Fiber: 2.34g (9.38%), Phosphorus: 82.93mg (8.29%),
 Calcium: 80.68mg (8.07%), Vitamin B3: 1.5mg (7.51%), Iron: 1.23mg (6.82%), Vitamin E: 0.93mg (6.18%), Vitamin D:
 0.88µg (5.89%), Vitamin B5: 0.44mg (4.39%), Vitamin B6: 0.08mg (4.08%), Vitamin B12: 0.21µg (3.53%), Potassium:
 114.58mg (3.27%), Copper: 0.06mg (3.07%), Magnesium: 12.19mg (3.05%), Zinc: 0.43mg (2.84%), Vitamin C: 1.84mg
 (2.23%)