



## apron days

a tasty recipe from Lane's kitchen.

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### ***Butter Cake with Summer Fruits***

*adapted from Anna Thomas' recipe in her book "Love Soup"*

*serves 8-10*

#### *ingredients:*

1 cup all-purpose flour  
1 teaspoon baking powder  
2 large pinches of salt  
1 teaspoon ground cinnamon plus more to sprinkle on top  
1/2 cup (1 stick) butter, room temperature  
1 cup plus 2 tablespoons sugar  
2 large eggs, room temperature  
1/2 teaspoon almond extract  
1/2 cup finely chopped almonds (optional)

2 generous cups fresh peaches/pitted cherries/blackberries/blueberries...

(I used peaches and blueberries. 5 peaches, 1/2 cup blueberries. you can use frozen fruits here, as well, just thaw and drain them well first.)

zest of one lemon

1-3 tablespoons cornstarch

(use this if your fruit mixture is pretty juicy. with my peaches i needed 3T. otherwise the extra juices will make the cake too soggy.)

powdered sugar to sprinkle on top

#### *directions:*

1. Butter the bottom and sides of a 9 or 10" springform cake pan, lining the bottom with

parchment paper, then buttering it, as well. Preheat oven to 350F.

2. Sift together flour, baking powder, salt, and cinnamon in medium bowl. Set aside.
3. Beat the soft butter with 1 cup sugar for about 5 minutes until smooth and pale yellow.
4. Beat in the eggs until combined, then gradually stir the dry mix into the wet mix *just* until combined (minimal mixing is a key to a light and fluffy cake). When still a little dry, add the almond and optional nuts, stirring them in.
5. Pour batter into prepared pan, spreading it out until evenly distributed.
6. With your fruit ready in another bowl, carefully stir in as much cornstarch as needed to decrease the juices. Stir in the lemon zest. Then place your fruit evenly on top of the cake batter.
7. Sprinkle the fruit with the remaining 2T sugar (you can omit this if your fruit is sweet enough already, or add more if your particular fruit is on the tart side) and a bit of cinnamon.
8. Bake for 50-55 minutes or until cake is light golden brown and pulling away from the pan a bit on the sides. Let cool in pan for 10 minutes, then carefully remove the pan and dust with powdered sugar. Serve warm or at room temperature, preferably with whipped cream or vanilla ice cream alongside.