Blackberry Butter Cake

adapted from Cooking Club of America
printed from Smells Like Food in Here

CAKE
1 c all-purpose flour
1/2 tsp baking powder
1/2 tsp baking soda
1/4 tsp salt
6 tbsp unsalted butter, softened
1/2 c sugar
1 egg
2/3 c sour cream
2 tbsp lemon juice
1 tsp vanilla extract
3/4 c fresh blackberries

TOPPING
2 (3-oz.) pkg. cream cheese, softened
1 c powdered sugar
2 eggs
1 tsp vanilla extract
2 c fresh blackberries

Heat oven to 325°F. Spray 8-inch springform pan with cooking spray.

Whisk flour, baking powder, baking soda and salt in medium bowl.

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, lemon juice and 1 teaspoon vanilla until combined.

Beat in flour mixture just until incorporated.

Spoon batter into pan.

Sprinkle with 3/4 cup blackberries, pressing gently into batter.

Bake 25 to 30 minutes or just until top feels firm when lightly touched.

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.

Cool completely in pan on wire rack. Sprinkle with 2 cups raspberries before serving if you have them. *(Cake can be made 1 day ahead.)* Cover and store in refrigerator.