

BERRY BUTTERMILK CAKE



CANADA AGRICULTURE AND FOOD
MUSEUM – MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION DU CANADA

Program

Online

Location:

View all programs at the [Canada Agriculture and Food Museum](#)

This moist berry cake is easy to whip up for weekend brunch or dessert!

Ingredients

- 1 ½ cups (375 mL) all-purpose flour
- 1 tsp (5 mL) baking soda
- 1 tsp (5 mL) salt
- ¼ cup (60 mL) unsalted butter, softened
- ¾ cup (175 mL) granulated sugar
- 1 large egg
- 1 cup (250 mL) buttermilk
- 1 tsp (5 mL) vanilla extract
- 1 cup (250 mL) fresh mixed berries such as raspberries, blueberries, and blackberries
- ½ tbsp (7.5 mL) granulated sugar

Preparation

BERRY BUTTERMILK CAKE | 2

1. Preheat oven to 350°F (180°C).
2. Coat a 9-inch round cake pan or a 9 x 9 (22.9 x 22.9 cm) square cake pan with cooking spray and set aside. Alternatively, you can lightly spray the pan and use parchment paper to cover it.
3. In a medium bowl, combine the all-purpose flour, baking soda, and salt; set aside.
4. In a large bowl using a whisk or a handheld mixer, whisk the butter and the sugar together until incorporated. The mixture will be a little grainy.
5. Add the egg and continue to whisk until smooth and fluffy.
6. Stir in the buttermilk and the vanilla extract. Whisk until well combined.
7. Add the dry ingredients to the wet. Mix until the mixture is smooth.
8. Scoop the batter into the prepared cake pan and spread out evenly.
9. Arrange the berries over the top of the batter, spreading them out evenly.
10. Sprinkle the top of the batter with the ½ tbsp of granulated sugar. This will provide a nice, light crunch to the cake.
11. Bake for 25 to 28 minutes, or until the top of the cake is slightly golden.
12. Allow the cake to cool in the pan for 10 minutes before cutting.
13. Slice, serve, and enjoy warm!

Notes: This cake keeps well on the counter for up to three days or up to six days in the fridge.

Quick tip: Don't have any buttermilk on hand? No problem! To make your own homemade buttermilk, add 1 tbsp of vinegar into a liquid measuring cup. Add milk up to the 1 cup line. Allow the milk to sit for about 10 minutes until it thickens. Voilà!