

FRESH FRUIT COFFEE CAKE



When I have an abundance of fresh picked blackberries or blueberries from my garden, I somehow always gravitate to this recipe. It only takes two cups of fresh berries and their natural sweetness fills the whole coffee cake.

PCC carries blueberries as good as any from the garden. Grab a pint of their organic Sweet Baby Blues (or substitute your favorite ripe fruit) and you can make one like the mini version we're featuring in PCC and our cafés this month. If you are substituting another fruit, just be sure to cut it into 1/2" pieces and follow the recipe!

- Leslie Mackie

INGREDIENTS:

3 cups all-purpose flour, spooned and leveled

1-1/2 teaspoons baking soda

3/4 teaspoon salt

2 cups ripe fruit (such as whole berries, or fruit cut into 1/2" pieces)

12 tablespoons (1-1/2 sticks) softened unsalted butter, plus additional for preparing pan

1 cup granulated sugar

1/2 cup light brown sugar

2 large eggs

1-1/2 teaspoons pure vanilla extract

1-1/2 cups buttermilk

Edible flowers and powdered sugar, for garnish (optional)

DIRECTIONS:

Arrange the rack in the center of the oven and preheat the oven to 350° F. Butter a 12-cup bundt pan.

In a large bowl, mix together flour, baking soda and salt. Transfer 1/4 cup of the flour mixture to a medium bowl and toss the fruit to coat. Set aside the rest of the flour mixture for later.

Combine the butter, granulated sugar and brown sugar in the bowl of a stand mixer. Using the paddle attachment, mix on medium speed until smooth and pale in color – about 5 to 8 minutes. Add eggs, one at a time, making sure the first egg is fully mixed before adding the other. After the second egg is incorporated, add vanilla and mix for 1 minute. Scrape down the sides of the bowl with a rubber spatula and mix for another 30 seconds to make sure all of the ingredients are fully incorporated.

Remove bowl from mixer. Using a wooden spoon, alternately add the flour mixture and buttermilk to the batter, mixing just until all the dry ingredients are incorporated. Gently fold in the flour-coated fruit and spoon the batter into the prepared bundt pan (it should be about 2/3 full).

Bake until the top is golden and a toothpick inserted in the center tests clean, about 1-1/2 hours. Let the cake cool in the pan for 45 minutes. Run a sharp knife along the sides of the pan to loosen and invert onto a serving plate.

The cake is perfect just the way it is, but I like to jazz up the presentation with a few fresh, edible flowers and a dusting of powdered sugar. Enjoy!