German Blueberry, Raspberry, Blackberry Cake

This delicious light cake is easy to make. It makes a great snack or breakfast. You will find it in every German bakery or household using a variety of different fruits. I've used blueberries, raspberries and blackberries.

When I made the cake the second cake I substituted spelt flour for the regular flour and ¼ cup coconut sugar. This version of my cake was dense and not sweet. I prefer the regular cake.

It makes 9 generous pieces when baked in a square pan.

Ingredients

9 TBS (125g) soft butter
½ cup + 2 TBS (100g) sugar
1/8 cup (50g) chilled cream
3 eggs (at room temperature)
a pinch of salt
1 tsp vanilla extract
1 ¼ cup (150g) flour
1 TBS baking powder
2 TBS raw sugar
10-12 ounces mixed fruit
1 TBS cornstarch

Directions

Center an oven rack and preheat the oven to 325˚ F. Spray or butter an 8" x 8" square pan.
Mix the flour with the baking powder.
In a mixer, cream the butter and sugar until double in volume. Add vanilla extract, a pinch of salt and one egg at a time. Add half the flour and stir for a few seconds until combined, add the cream and the rest of the flour and mix until the flour is blended into the dough. Scrape the dough with a spatula into the pan and spread it evenly.
Wash the fruit in a sieve. Add the cornstarch to the fruit and shake. Put the fruit on the cake, distributing it evenly. Sprinkle 2 TBS raw sugar over the cake and bake in the middle of the oven for about 30 minutes. Test it with a toothpick. If the toothpick comes out clean, the cake is done. Serve the cooled cake with whipped cream or ice cream.

Guten Appetit!
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