



RASPBERRY & ALMOND CAKE

Gâteau Tendre aux Framboises et Amandes

Source: The Gilded Table – June Edition

Prep Time: 15 min | Cook Time: 30-35 min | Yield: 8-10 servings

Recipe Description

This raspberry almond tea cake is a perfect balance of light, buttery crumb and the bright, tart flavor of fresh raspberries. With a hint of almond and a dusting of powdered sugar, it's a charming choice for brunch, afternoon tea, or a garden party dessert.

Ingredients

- 1 cup all-purpose flour
- 1/2 cup almond flour
- 1 tsp baking powder
- 1/4 tsp sea salt
- 1/2 cup unsalted butter, softened
- 3/4 cup granulated sugar
- 2 large eggs
- 1/2 tsp almond extract
- 1/2 tsp vanilla extract
- 1/4 cup whole milk or almond milk
- 1 cup fresh raspberries (plus extra for garnish)
- 1/4 cup sliced almonds
- Powdered sugar, for dusting (optional)



Directions

1. Preheat your oven to 350°F (175°C). Grease and flour a 9-inch round cake pan or line it with parchment paper.
2. In a medium bowl, whisk together the all-purpose flour, almond flour, baking powder, and salt. Set aside.
3. In a large bowl, cream the butter and sugar together until light and fluffy, about 2-3 minutes.
4. Add the eggs, one at a time, beating well after each addition.
5. Mix in the almond extract, vanilla extract, and milk until well combined.
6. Gently fold the dry ingredients into the wet mixture, being careful not to overmix.
7. Pour the batter into the prepared cake pan, spreading it evenly.
8. Scatter the fresh raspberries over the top, pressing them lightly into the batter.
9. Sprinkle the sliced almonds over the raspberries.
10. Bake for 30-35 minutes, or until the cake is golden and a toothpick inserted into the center comes out clean.
11. Allow the cake to cool in the pan for 10-15 minutes before transferring to a wire rack to cool completely.
12. Dust with powdered sugar just before serving for an elegant finish.
13. Garnish with a few extra fresh raspberries or a sprig of mint, if desired.

Serving Notes

- This cake is delicious served warm or at room temperature, with a dollop of whipped cream or a scoop of vanilla bean ice cream.
- It also pairs beautifully with a cup of Earl Grey tea or a glass of crisp Prosecco.