



### **Mixed Berry Buckle**

*Adapted from Martha Stewart*

1/2 cup (1 stick) unsalted butter, room temperature, plus more for baking dish  
1 cup granulated sugar  
3 large eggs  
1/2 teaspoon pure vanilla  
1 cup all-purpose flour (spooned and leveled)  
1/2 teaspoon salt  
1/2 teaspoon baking powder  
3 cups mixed berries, such as raspberries, strawberries (halved or quartered) and raspberries  
vanilla ice cream, for serving (optional)

Preheat oven to 350 degrees. Butter a 2-quart oval or square baking dish. In a large bowl, cream butter and sugar with an electric mixer until fluffy. Add eggs, one at a time, beating after each addition to combine. Add vanilla and beat to combine.

In a large bowl, whisk together flour, salt, and baking powder; with mixer on low speed, gradually add flour mixture until incorporated.

Spread batter in baking dish. Scatter raspberries on top. Bake until a toothpick inserted in center of cake comes out clean and top is golden brown, 45 to 50 minutes. Let cool 20 minutes. With a large spoon, scoop out onto serving plates; serve with a scoop of vanilla ice cream, if desired.