



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Fresh Raspberry Streusel Cake slightly adapted from Williams Sonoma
Preheat oven to 350°F

For the crumb topping:

1 cup all-purpose flour
2/3 cup granulated sugar
Grated zest of 1 lemon
½ cup butter, melted

Stir the flour, granulated sugar and lemon zest together in a small bowl. Add the melted butter and stir until the mixture is crumbly. Set aside.

For the cake:

1 ¾ cups all-purpose flour
1 cup granulated sugar
2 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. salt
3 eggs
1 cup sour cream
1 tsp. vanilla extract
2 cups fresh raspberries

Grease and flour a 9-inch round spring form pan.

In a bowl, stir together the flour, granulated sugar, baking powder, baking soda and salt.

In another bowl, whisk together the eggs, sour cream and vanilla until well blended. Make a well in the center of the flour mixture and add the sour cream mixture. Beat until smooth and fluffy, about 2 minutes.

Pour the batter into the prepared pan and spread evenly. Cover evenly with the raspberries. Sprinkle the crumb topping evenly over the berries.

Bake 40 minutes

Cool for 20 minutes then remove the sides of the spring form pan.

THE LOVE: Use fresh raspberries! This is one of the easiest cakes you'll ever make.