

Berry Spoon Cake

A simple and delicious cake with a berry topping

Serves 4

½ cup butter (1 stick) melted, or oil, plus more for greasing pan

1 cup frozen and thawed (or fresh) berries*

2/3 cup packed brown or white sugar

½ cup milk, at room temperature

½ teaspoon salt

1 cup all-purpose flour

1 teaspoon baking powder

Heat oven to 350 degrees and grease an 8-inch (square or round) baking dish with a little butter or oil. Set aside.

Using the back of a fork, mash the berries to release all their juices, and stir in 1/3 cup of the brown or white sugar. Set aside.

In a medium bowl, whisk together the ½ cup melted butter (or oil), remaining 1/3 cup brown or white sugar, milk and salt, then add the flour and baking powder and continue whisking just until the batter is smooth. Transfer the batter to the greased baking dish, and spread evenly into corners.

Spoon the berries and all their juices over the top of the cake batter. Place in the oven and bake for 20 to 25 minutes, or just when a toothpick comes out clean from the cake. Remove from the oven and allow to cool for 3 to 5 minutes before spooning into bowls.

Serve warm!

*Note: 1 cup canned, drained fruit would also work if you don't have fresh or frozen fruit.