



### Mixed Berry Bundt Cake

Laced with juicy berries, this heart-shaped cake makes a delicious finale to a Valentine's Day celebration. Tossing the berries with a bit of flour prevents them from sinking to the bottom of the cake.

#### Ingredients:

- 5 eggs
- 1 2/3 cups granulated sugar
- 20 Tbs. (2 1/2 sticks) unsalted butter, at room temperature, cut into small pieces
- 2 Tbs. kirsch or other fruit liqueur
- 2 1/2 cups all-purpose flour
- 1 tsp. baking powder
- Pinch of salt
- 3 1/2 cups raspberries
- 1 1/2 cups blueberries or blackberries
- Confectioners' sugar for dusting (optional)



#### Directions:

Preheat an oven to 325°F. Butter and flour an elegant heart cake pan.

In a large bowl, blend the eggs and granulated sugar. Using an electric mixer, beat in the butter and liqueur until fluffy. Add all but 2 Tbs. of the flour and the baking powder and salt, and beat until well incorporated and no lumps remain.

In another bowl, combine 1 1/2 cups of the raspberries and the blueberries with the remaining 2 Tbs. flour. Toss to coat the berries evenly with the flour. Using a rubber spatula, gently fold the berries into the batter.

Pour the batter into the prepared pan. Bake until a wooden skewer inserted into the center of the cake comes out clean, about 1 hour. Transfer the pan to a wire rack and let the cake cool in the pan for 20 to 25 minutes. Unmold the cake onto the rack and let cool completely.

Fill the center of the cake with the remaining 2 cups raspberries. Dust the cake with confectioners' sugar.

Adapted from Time-Life Books