Sweet Wine Berry Cake Recipe

Butter (for the pan)
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon fine sea salt
3 large eggs
2/3 cup granulated sugar
1 teaspoon finely grated lemon zest
1 teaspoon vanilla extract
1/4 cup (1/2 stick) unsalted butter, melted
1/3 cup olive oil
1/3 cup sweet dessert wine
11/2 cups fresh mixed blueberries, raspberries, and blackberries
Confectioners’ sugar (for sprinkling)
1 cup heavy whipping cream, beaten to soft peaks with1 tablespoon granulated sugar and 1 teaspoon vanilla extract (for serving)

1. Center a rack in the oven and preheat the oven to 350ºF. Have on hand a rimmed baking sheet. Lightly butter the bottom and sides of 9-inch springform pan. Line the bottom with a circle of parchment cut to fit.

2. In a bowl, whisk the flour, baking powder, and salt together to combine.

3. In a separate bowl, by hand, whisk the eggs, granulated sugar, lemon zest, and vanilla for about 45 seconds, or until the eggs become light in color. Stir in the melted butter and olive oil and whisk until smooth. Add half the flour mixture to the batter and stir to combine. Stir in half the wine, mixing just until combined. Repeat with the remaining flour mixture and wine. Pour the batter into the pan and distribute the berries over the top. Set the pan on the baking sheet.

4. Bake for 40 to 45 minutes, or until the top is golden brown and a toothpick inserted into the center of the cake comes out clean. Cool on a rack for 10 minutes. Run a thin knife around the edge of the pan and unlatch the spring. Slide a spatula under the cake to release it from the pan bottom and transfer it to the rack, discarding the parchment paper. Leave to cool completely. Dust it with confectioners’ sugar.

5. Serve the cake with the whipped cream.

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