

## Black and Blue Almond Butter Buckle

### **Ingredients:**

70 g/3/4 cup almond flour (blanched or meal – either is fine)

195 g/1.5 cup all purpose flour (option to sub in whole wheat pastry flour for about a fourth of the all purpose)

1 teaspoon baking powder

1/2 teaspoon baking soda

1/4 teaspoon fine sea salt

OPT 1/2-1 teaspoon cinnamon or spice mix of choice

100 g/7 tablespoons unsalted butter at room temperature

70 g/1/3 cup almond butter

175 g/1 cup minus 2 tablespoons granulated sugar

2 large eggs, room temperature

1 teaspoon vanilla extract

1/4 teaspoon almond extract

1/2 cup *crème fraiche*, room temperature

1.5 cups total of mixed blueberries and blackberries (this is mainly an eyeball it decision - you want fruit sprinkled just so over the cake so that there are spots for the cake to rise up around the fruit).

### **The steps:**

1. Heat the oven to 350°F. Butter a 9” springform pan and place a round of parchment in the bottom.

2. In a medium bowl whisk together almond flour, all purpose flour, baking powder, baking soda, salt and spices if using.

3. In the bowl of a stand mixer fitted with the paddle cream the butter and almond butter to blend.

4. Add granulated sugar and cream on medium high until light and fluffy, 3-4 minutes.

5. Add 2 eggs, one at a time, blending well after each. Blend in 1 teaspoon vanilla extract and 1/4 teaspoon almond extract.

6. Blend in flour mixture alternating with the *crème fraiche* just until combined.

7. Spread batter in prepared pan, smoothing the top with an offset spatula. Sprinkle fruit evenly over the top. Sprinkle with raw sugar if desired.

8. Bake about 50 minutes until tester in center comes out clean. Cool 20 minutes, remove from pan and finish cooling