



## Mixed Berry Spoon Cake

**Servings: 10**

Preparation Time: 25 minutes

Start to Finish Time: 2 hours 40 minutes

*The berries are perfectly sweet with just a small amount of tartness. The cake topping provides a neutral, cakey base that complements the fruit.*

### FILLING:

**2 pounds strawberries, hulled and quartered**

**12 ounces blackberries**

**12 ounces raspberries**

**3/4 cup sugar**

**2 tablespoons cornstarch**

### BATTER:

**1 1/2 cups all-purpose flour**

**1 cup sugar**

**2 tsp lemon zest, finely grated**

**1 1/2 tsp baking powder**

**1 tsp kosher salt**

**2 large eggs**

**1/2 cup milk**

**1 tsp vanilla extract**

**1 1/2 sticks unsalted butter, melted**

**VARIATION:** *To vary the filling here, use 4 pounds of stone fruit (peaches, nectarines and apricots) cut into large wedges; or 4 pounds of plums, cut into 1-inch cubes; or 6 pints of blueberries plus 2 tablespoons of fresh lemon juice.*

### PREP BERRIES (10 minutes):

In a bowl, toss the berries with the sugar and cornstarch and let stand for 10 minutes.

### MAKE BATTER (1 hour 5 minutes + 1 hour to cool):

Preheat the oven to 375°F.

In a medium bowl, whisk the flour with the sugar, lemon zest, baking powder and salt.

In a small bowl, whisk the eggs with the milk and vanilla.

Whisk the liquid into the dry ingredients until evenly moistened, then whisk in the melted butter until smooth.

Spread the filling (fruit) in a 9-by-13-inch baking dish.

Spoon the batter on top, leaving small gaps.

Bake in the center of the oven for 1 hour, until the fruit is bubbling and a toothpick inserted into the topping comes out clean. You should put a baking sheet under the pan to catch any drippings.

Let cool for 1 hour before serving.