

Buttermilk Pudding Cakes with Sugared Raspberries

Serves 8

Adapted from the Lee Brothers *Simple Fresh Southern*

- ¾ cup all-purpose flour
- 1.5 tsp baking powder
- 2 eggs
- ¾ cup buttermilk
- 1 tsp vanilla
- 1/3 cup sugar
- 4 Tb butter, melted and cooled to room temperature
- 8 oz fresh raspberries (or other fresh, in-season fruit)
- ¼ cup sugar
- Whipped cream

Preheat the oven to 425. Combine the flour and baking powder in a large bowl. In a second bowl, beat the eggs until creamy and yellow, then add the buttermilk, vanilla, sugar, and butter. Add the flour mixture and whisk until well-combined and smooth.

Divide the batter into 8 cups of a nonstick muffin pan. Bake for 9 – 10 minutes.

While cakes are baking, combine the sugar and raspberries in a large bowl. Use your hands to gently combine.

Invert cakes onto small plates, cover with the berries, and garnish with whipped cream.