

TRIPLE BERRY SPOON CAKE

12 OUNCES BLACKBERRIES
12 OUNCES RASPBERRIES
16 OUNCES STRAWBERRIES (STEMSOFF, CUT IN HALF)
1 TBLS CORN STARCH
½ CUP GRANULATED SUGAR

CAKE BATTER

1-1/2 CUPS ALL PURPOSE FLOUR
¾ CUP GRANULATED SUGAR
1 TSP BAKING POWDER
¼ TSP SALT
1/2 CUP MILK
2 EGGS
½ TSP ALMOND EXTRACT
ZEST FROM ONE MEDIUM SIZED ORANGE
¾ CUP UNSALTED BUTTER (MELTED)

PREHEAT OVEN TO 350

IN LARGE BOWL, COMBINE BERRIES, CORN STARCH AND SUGAR. TOSS TO COAT, SET ASIDE.

IN ANOTHER LARGE BOWL, COMBINE FLOUR, SUGAR, BAKING POWDER AND SALT. SIFT. ADD MILK, EGGS, ALMOND EXTRACT AND ORANGE ZEST. MIX UNTIL BATTER IS WELL COMBINED.

ADD IN MELTED BUTTER AND STIR UNTIL SMOOTH.

POUR BERRY MIXTURE INTO 9 X 13 INCH BAKING PAN. POUR CAKE BATTER OVER BERRIES, LEAVE SOME FRUIT PEEKING OUT.

BAKE FOR 40 TO 45 MINUTES, UNTIL CAKE IS GOLDEN BROWN AND FRUIT IS BUBBLING. LET COOL FOR AT LEAST AN HOUR. SERVE AT ROOM TEMPERATURE OR COLD FROM THE REFRIGERATOR. TOP WITH WHIPPED CREAM OR VANILLA ICE CREAM.