

Huckleberry Cake

Recipe 268 of 365

Based on my imagined recipe for the infamous Trafton Family Blueberry Cake (although truth be told, it may belong to Mom Trafton's family, so it might carry her maiden name), this isn't one of those fussy, ethereally light cakes, meant to be dressed up and presented with pomp and circumstance. It's homey and hearty, and takes about fifteen minutes to whip together. Serve it hot, just out of the pan, with vanilla ice cream or soft cream cheese frosting.

TIME: 15 minutes active time

MAKES: 8 servings

Butter and flour, for the pan

2 cups all-purpose flour

1/4 teaspoon salt

1 1/2 teaspoons baking powder

1 stick unsalted butter, room temperature

1/2 cup sugar

2 large eggs

1/2 teaspoon vanilla

1/2 cup milk

2 cups huckleberries

Preheat the oven to 350 degrees. Butter and flour an 8" square cake pan, and set aside.

Whisk the flour, salt, and baking powder together in a mixing bowl. Transfer a heaping tablespoon of the dry mixture to a small bowl, and set the small bowl aside – you'll use this for the huckleberries.

In the work bowl of a standing mixer fitted with the paddle attachment, cream the butter and sugar together on medium speed until light, about three minutes. Add the eggs and vanilla, and mix to blend. Scrape the sides of the bowl down with a plastic spatula to incorporate the butter, and blend again on medium speed for 1 minute. Add half of the dry ingredients, then the milk, then the remaining half of the dry ingredients, mixing on low speed between each addition until just blended. Stir the huckleberries into the reserved flour mixture (coating them with flour prevents them from sinking in the batter and streaking it blue), then add them to the cake batter and mix in by hand. (The batter will be quite thick.)

Dump the batter into the prepared pan, and smooth into an even layer (don't forget the corners!) with a flat spatula. Bake for 35 to 40 minutes, or until the center of the cake springs back when touched. (The cake will not brown much.) Let cool for 10 minutes, then serve straight from the pan, warm, with vanilla ice cream.