



Almond Cake with Warm Berry Compote

Ingredients

- 1 cup cake flour
- 1/3 cup almond flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- pinch kosher salt
- 1 1/2 sticks butter - soft
- 1 cup sugar
- 2 eggs - room temperature
- zest of one orange - finely grated
- zest of one lemon - finely grated
- 1/2 teaspoon almond extract
- 1/4 teaspoon vanilla extract
- 1 teaspoon [Fustini's Cara Cara Cream balsamic](#)
- 2/3 cup sour cream
- confectioners' sugar

Warm Berry Compote

- 1-pint raspberries
- 1 teaspoon [Fustini's Raspberry balsamic](#)
- 2 tablespoons raspberry preserves
- 1 tablespoon lemon juice
- 1-pint strawberries - sliced
- 1/2 pint blueberries

Directions

Step 1.

Preheat oven to 350 degrees and butter and flour the inside of a nine-inch spring form pan. Whisk together all the dry ingredients and set aside. Place butter and sugar in the bowl of a stand mixer fitted with the paddle attachment and cream together. Add eggs, one at a time, scraping down the sides as needed. Add orange and lemon zest, almond and vanilla extracts, and Fustini's Cara Cara Cream Balsamic Vinegar and process until well combined. Reduce speed down to low and gradually add the dry ingredients, scraping down the sides as needed, until combined. Add sour cream and mix until just combined. Pour batter into prepared spring form pan, smooth the top, and bake in preheated oven until the top springs back when touched and a toothpick comes out clean from the middle - 30 to 40 minutes. Let cool on wire rack for 10 minutes, then release the spring form, invert the cake to remove the bottom of the pan, and re-invert to cool completely. Sprinkle liberally with confectioners' sugar.

Step 2. Warm Berry Compote

Place 1/2-pint raspberries, Fustini's Raspberry Balsamic Vinegar and lemon juice in small saucepan. Place over low heat and cook until raspberries break down and sugar is dissolved. Press through fine mesh sieve to remove the seeds. Place the preserves and rest of the raspberries, strawberries and blueberries in a bowl and pour the warm raspberry puree over the top. Gently stir together and serve immediately.