



**Lemon Cake with CrÃ©me  
Fraiche and 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

## Cara Cara Cream

- 1 cup heavy cream
- 3 tablespoons confectioners sugar
- 2 tablespoons [Fustini's Cara Cara Cream balsamic](#)

## Warm Berry Compote

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

# Directions

## Step 1.

Preheat the oven to 350 degrees and butter and flour the inside of a nine-inch springform 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 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 the prepared springform pan, smooth the top, and bake in a 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 a wire rack for 10 minutes, then release the springform, invert the cake to remove the bottom of the pan, and re-invert to cool completely. Sprinkle liberally with confectioner's sugar.

To serve, cut into wedges, and serve with Cara Cara Cream and Warm Berry Compote

## Step 2. Cara Cara Creme

Whisk the cream in a chilled bowl for 30 seconds. Add sugar and vinegar and continue whisking until thickened - another 30 to 45 seconds.

## Step 3. Warm Berry Compote

Place 1/2 pint raspberries, Fustini's Raspberry Balsamic Vinegar, sugar, and lemon juice in a small saucepan. Place over low heat and cook until raspberries break down and sugar is dissolved. Press through a fine-mesh sieve to remove the seeds. Place the 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.