

# ***Fatal Reservations***

## **Book 6 of the Key West Food Critic Mysteries**

Recipe

### **Raspberry Cake**

Hayley imagined this cake could seal the deal with Wally on Valentine's Day. I think it would have, too--if only he'd tasted a bite before storming off the houseboat...

#### **Ingredients for the cake**

- 1 and 1/4 cup all-purpose flour
- 1 and 3/4 cup cake flour
- 1 Tbsp baking powder
- 2 cups sugar
- 3/4 tsp salt
- 2 sticks unsalted butter, softened but still cool
- 1 cup milk
- 4 eggs, room temperature
- 1 tsp vanilla extract
- 1/2 tsp almond extract
- 3-4 Tbsp good quality raspberry jam

#### **Ingredients for the icing**

- 1 8 oz block cream cheese
- 1 stick unsalted butter
- 1 tsp vanilla
- confectioner's sugar
- 2 boxes of fresh raspberries—about 30 for the icing, and 40 or so for decoration

Heat oven to 350 degrees. Prepare two 9-inch cake pans by buttering them well, lining with parchment, and then buttering the parchment too.

Mix all the dry cake ingredients in bowl of electric mixer at slow speed. Add cool cubes of butter, a few at a time, and continue beating on low for about 1-2 minutes. Beat the eggs in one at a time, mixing well but minimally after each.

Mix the milk with the extracts.

Add 1/2 cup of milk mixture to flour mixture and beat until combined. Add remaining 1/2 cup of milk mixture and beat for about 1 minute.

Pour batter evenly into the two prepared cake pans.

Bake until toothpick inserted in the center comes out clean and cake springs back when touched, in the neighborhood of 25 minutes. (Watch this because you don't want to overcook...)

Cool the pans for ten minutes, then remove the cakes, one to a plate and the other to waxed or parchment paper, and allow them to cool to room temperature.

Meanwhile, prepare the frosting by beating together the cream cheese and butter, then add the vanilla and confectioner's sugar to your taste. (I used about a cup of sugar.) Now gradually beat in the raspberries until your desired pink color is achieved.

Spread one of the cooled cakes with a layer of frosting, and then a layer of jam.

Layer on the other cake. Frost top and sides and decorate with remaining berries. Refrigerate until you serve.