

Raspberry Cake

- Sharon Locey of Thimbleberry Inn

¾ c butter or margarine
1 ½ c sugar
3 eggs
1 c milk
3 c flour
1 tsp vanilla
3 tsp baking powder
2 c Bayfield raspberries

Cream butter and sugar. Beat eggs and add one at a time. Stir in flour alternately with the milk. Add vanilla and baking powder. Fold in berries. Pour into a greased and floured bundt pan. Bake at 350 degrees for one hour. When the cake has cooled sift powdered sugar over the top.