

The French Country Kitchen

Petits Berry Almond Cakes

Serves 6

2 tablespoons unsalted butter, softened

2 cups fresh raspberries, strawberries (sliced) or blueberries

¼ cup white sugar

1 lemon (grated rind from entire lemon and juice from ½ a lemon)

2 tablespoons arrowroot powder

2 tablespoons unsalted butter, melted

1½ cups almond flour

½ cup white sugar

1 teaspoon baking powder

¼ teaspoon sea salt

1 teaspoon almond extract

3 eggs

1/3 cup unsalted butter, melted

Garnish

Powdered icing sugar to serve.

Mint sprigs and/or piece of fruit

Preheat oven to 350 degrees.

Butter six small (6 ounce) ramekins and evenly divide the berries in each.

In a bowl, mix the fruit, sugar, rind and lemon juice and stir. Add in the arrowroot and pour the melted butter. Mix and evenly distribute the fruit in the ramekins.

To prepare the batter, mix the dry ingredients in a bowl. In a smaller bowl, beat together the eggs and butter. Pour the wet into the dry and mix till incorporated (gently).

Evenly distribute the batter on top of the fruit and spread flat with the back of a spoon. Place the cakes on a baking tray and bake for about 30 minutes till golden on top. Let rest for 5 minutes. Can be served warm or room temperature. Garnish just before serving.