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RASPBERRY POUND CAKE

Di ane Rossen Worthington, A Taste of Summer, Bantam Books, 1988

5 eggs  
1 cup plus 2/3 cup sugar  
1 ¼ cups (2 ½ sticks) unsalted butter, at room temperature and cut into pieces  
2 tablespoons kirsch, framboise, or other fruit liqueur  
2 ½ cups all-purpose flour  
1 teaspoon baking powder  
½ teaspoon salt  
3 cups fresh raspberries (1 ½ pints), not overripe\*

Garnish:

Powdered sugar

Butter and flour a 9-inch lightweight bundt pan.

Preheat oven to 325°F.

In a large mixing bowl, blend the eggs and sugar with an electric mixer on medium speed. Add the pieces of butter and liqueur and blend with the mixer until fluffy. Add 2 cups plus 6 tablespoons of the flour, the baking powder, and salt and mix well.

In a separate bowl, toss the raspberries with the remaining 2 tablespoons flour, coating them evenly. Gently fold them into the cake mixture.

Pour into the prepared pan. Bake until a toothpick inserted in the center comes out clean, about 1 hour.

Cool 20 to 25 minutes in the pan. Remove the cake from the pan, invert onto a serving plate, and let cool thoroughly. Dust with powdered sugar.

\*The cup measurement is important here. It will be approximately 1 1/2 pints.

ADVANCE PREPARATION: This may be prepared 8 hours in advance, covered in aluminum foil or plastic wrap, and kept at room temperature.