

DINNERLY



Berry & Cream Cheese

Snacking Cake



1,5h



2 Servings

Oh, you're in the mood for a snack you said? Well, nothing screams snack like a snacking cake, so you're in luck. Think cake batter + cheesecake vibes + raspberries. Name a better combo—we bet you can't. We've got you covered! (2p-plan serves 12; 4p-plan serves 16—nutrition reflects 1 square)

WHAT WE SEND

- 10 oz granulated sugar
- 2 (1 oz) sour cream ²
- 10 oz self-rising flour ³
- 2 (½ oz) raspberry jam
- ¼ oz raspberry powder
- 4 (1 oz) cream cheese ²

WHAT YOU NEED

- 1 stick (8 Tbsp) butter, softened ²
- neutral oil
- 2 large eggs ¹
- kosher salt
- vanilla

TOOLS

- hand-held electric mixer
- 8x8-inch baking dish

COOKING TIP

Take out butter to soften at room temperature at least 1 hour before baking.

ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 250kcal, Fat 14g, Carbs 30g, Protein 3g



1. Make batter

Preheat oven to 350°F with a rack in the center.

In a medium bowl, using electric mixer, beat to combine **8 tablespoons softened butter** and **1 cup sugar** until light and fluffy, 3–4 minutes. Whisk in **all the sour cream**, **2 tablespoons oil**, and **2 large eggs**, scraping down the sides as needed. Whisk in **½ teaspoon salt** and **1 teaspoon vanilla**. Fold in **1 cup flour** until smooth.

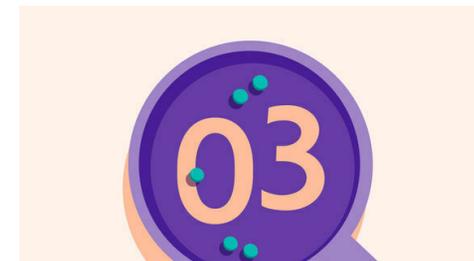


2. Make topping

Line an 8x8-inch baking dish with parchment paper. Transfer **all but ½ cup cake batter** to prepared baking dish and spread into an even layer.

To bowl with remaining cake batter, stir in **all of the jam** and **raspberry powder** until fully combined.

In a medium microwave-safe bowl, microwave **cream cheese** until very soft, about 30 seconds. Stir in **3 tablespoons sugar**.



3. Assemble cake

Evenly dollop **cream cheese mixture** and **raspberry cake batter** all over cake. Use a knife to swirl mixture together, creating a marbled design.



4. Bake cake

Bake **cake** on center oven rack until a toothpick inserted comes out mostly clean (the cream cheese won't be firm!) and edges begin to turn golden brown, 30–35 minutes.



5. Finish & serve

Let **cake** cool in pan for 10 minutes, then transfer to a wire rack to cool completely.

Cut **berry and cream cheese snacking cake** into squares for serving. Enjoy!



6. Make it fancy!

Before serving, add a dusting of powdered sugar over top!