

RASPBERRY CUSTARD CAKES

-makes 6 individual cakes in 6-oz ramekins-

Ingredients:

½ c. flour
¼ tsp. salt
¼ c. cold butter
1 T. heavy cream
3 T. sugar
3 T. flour
6 oz. fresh raspberries
½ c. sugar
1 ½ tsp. flour
1 egg
½ c. heavy cream
½ tsp. vanilla



Directions:

- 1) Preheat your oven to 375 degrees. Lightly grease the ramekins.
- 2) Mix together ½ c. flour and salt. Cut in the butter until the mix looks like coarse crumbs. Stir in the cream.
- 3) Pat the flour/butter mixture into the bottom of each ramekin.
- 4) Mix 3 T. sugar with 3 T. flour. Sprinkle 1 T. of the sugar/flour mix evenly into each ramekin.
- 5) Place 5 or 6 raspberries into each ramekin.
- 6) Mix ½ c. sugar with 1 ½ tsp. flour. In a separate bowl, beat the egg with the cream and vanilla. Whisk into the sugar/flour mixture. Divide among the ramekins equally.
- 7) Bake for 30-35 minutes, until golden brown. Cool for at least 15 minutes before serving.

Allegro Wine Pairing: Jazz (sweet raspberry and grape wine)

