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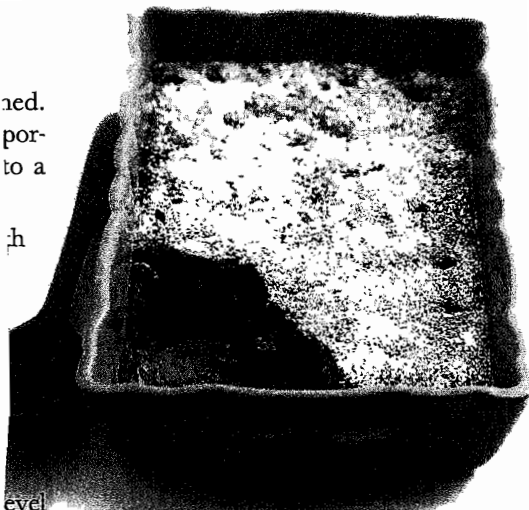
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This juicy cross between a cake and a cobbler uses ripe summer berries.

- 2 cups fresh blueberries, rinsed**
 - 2 cups fresh raspberries, rinsed**
 - 1¼ cups granulated sugar**
 - 4 large eggs**
 - 1 tablespoon olive oil**
 - 1 tablespoon grated orange peel**
 - 1 teaspoon vanilla**
 - 1 cup all-purpose flour**
 - 1 teaspoon baking powder**
 - ¼ teaspoon salt**
- Powdered sugar**

1. In a 9- by 13-inch baking dish, mix blueberries and raspberries with ¼ cup granulated sugar. Spread level.

2. In a bowl, whisk eggs, olive oil, orange peel, vanilla, and remaining 1 cup granulated sugar. Stir in flour, baking powder, and salt until just combined. Pour batter evenly over berry mixture and gently spread to cover berries.

3. Bake cake in a 350° regular or convection oven until top springs back slightly when gently pressed in the center, 28 to 35 minutes. Let cool at least 10 minutes; serve warm or cool. Sprinkle with powdered sugar just before serving, and scoop portions onto plates.

Per serving: 275 cal., 15% (41 cal.) from fat; 5.3 g protein; 4.6 g fat (1 g sat.); 54 g carbo (2.7 g fiber); 167 mg sodium; 106 mg chol. ♦

Berry Pudding Cake

Gemma Sanita Sciabica, Modesto, CA

This tender cake bakes over sweet berries, creating a juicy, cobblerlike dessert. Serve with whipped cream or vanilla ice cream, if desired.

PREP AND COOK TIME: About 45 minutes

MAKES: About 8 servings

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