

## **Lazy Chef's Seasonal Fruit Torte** (Adapted from Newlywed Cookbook by Sarah Copeland)

3/4 cup unsalted butter, at room temperature  
1-1/2 cup sugar  
3 large eggs, at room temperature  
1-1/2 all-purpose flour  
1-1/2 tsp baking powder  
pinch of salt

### **Topping**

1 tbsp sugar  
2 tsp cinnamon  
1 cup of blueberries  
1 cup of sliced almonds

Preheat the oven to 375. Butter and flour 9-in springform pan. Beat together the butter and sugar until fluffy. Add eggs, one at a time until they are fully combined, then stir in vanilla. Combine flour, baking powder and salt, whisk together and then add to the butter mixture. Transfer mixture to springform pan.

Topping: Mix together sugar and cinnamon. Add blueberries and almonds on top of batter then sprinkle the cinnamon sugar mixer. Bake for between 45-55 minutes.

Let cool until easy to handle, remove the pan sides and sprinkle with confectioners sugar, serve warm.