

David's Quick Berry Cake

- 1.5 Cups of almond flour
- 1/2 Cup of coconut flour
- 1.3 Cups of Erythritol sugar replacement (available at Amazon) or 1 cup sugar
- 2 Tbsps of Ener-G Egg Replacement powder
- 2 Tsps of baking powder
- 1/4 Tsps of No Salt or table salt
- Or, substitute one box of yellow cake mix

- 1 Stick of butter (softened)
- 2-4 Pounds of fresh berries (can substitute frozen but the result will contain more liquid and will not be as firm)
- 1 Container of whipped topping or vanilla ice cream (optional)

If using the almond flour, mix all the dry ingredients called for in a bowl. If using the boxed cake mix, pour the mix into a bowl. Work the stick of softened butter into the dry ingredients until it is thoroughly integrated.

Grease a baking dish with butter or shortening. The size of the baking dish can vary. If you use a 9x13 inch dish and two pounds of fruit you will get a thin layer of cooked fruit. If you prefer a thicker layer of fruit, either use more fruit or a smaller baking dish. The simplest berry cake simply uses strawberries. You can also use other berries or a medley of berries. Whole strawberries can be pretty large so you might want to cut them in half or quarters (if large) for better distribution in the baking dish.

Put the berries in the baking dish and spread evenly, using a spoon, sprinkle the cake mix over the top of the berries in an even distribution. Place the baking dish in an oven preheated to 350 degrees and bake for 30 minutes or 40 minutes depending on the quantity of berries. Frozen berries will probably take longer. Remove the dish from the oven and let it cool for 10 or 15 minutes before serving. Add the topping to each individual serving, if desired.