

# Raspberry cake

## Ingredients

1/4 cup butter  
1 cup sugar  
1/2 teaspoon vanilla  
1 1/2 teaspoon canola oil  
1 3/4 cups plus 2 tbsp flour  
2 1/2 teaspoon baking powder  
2 tablespoons plus 1/2 cup milk, divided  
1/2 pint raspberries  
1/2 cup chopped pecans (optional)

## Directions

- Preheat oven to 375 degrees. Grease and flour one 8-inch round pan.
- Cream together butter and sugar.
- Stir in vanilla, canola oil, and 2 tablespoons milk.
- In a separate bowl sift flour with baking powder. Add to butter mixture alternately with 1/2 cup milk.
- Stir in pecans; add raspberries, stirring gently.
- Pour batter into 8-in round pan.
- Bake for 45-50 minutes.
- Let the cake cool for 10 minutes, then run a knife around the inside edge of the pan and flip onto a plate.

*This recipe was contributed by Treasa Matysek of Owings Mills.*

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