Lemon Berry Bundt Cake

Cake  
2 1/2 cups flour  
1/2 cup almond flour  
1 1/2 tsp. baking powder  
1/4 tsp. salt  
1 cup butter  
1 1/2 cups sugar  
3 large eggs  
1 tsp. vanilla extract  
1 tsp. finely grated lemon peel  
1 cups buttermilk  
1/2 cups prepared lemon curd  
2 cups mixed fresh berries  
  
Lemon Cream  
1/2 cups heavy cream  
1/4 cup prepared lemon curd  
1 Tbsp. sifted confectioners' sugar  
mixed berries

Whisk together flour, almond flour, baking powder and salt.

Beat butter and sugar until light and fluffy.

Beat in eggs, 1 at a time.

Beat in vanilla and lemon peel.

Beat in flour mixture alternately with buttermilk.

Beat in lemon curd until just combined.

Fold in berries.

Spoon batter into a greased bundt pan.

Bake 60-70 minutes at 350.

Cool completely before removing from pan.

Beat cream on high speed until soft peaks for lemon whipped cream.

Reduce speed to low; beat in lemon curd and powdered sugar until combined.

Serve cake with Lemon Cream and berries.