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.