

Foodnity Recipes

Elegant Strawberry Jelly Cake

20 min Prep time	**25 min** Cook time	**45 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake

- [ ] 2 cups cake flour
- [ ] 1 1/2 cups granulated sugar
- [ ] 1/2 cup unsalted butter, softened
- [ ] 3 large eggs, room temperature
- [ ] 1 cup whole milk
- [ ] 2 tsp baking powder
- [ ] 1 tsp vanilla extract
- [ ] Pinch of salt

Strawberry Jelly

- [ ] 2 cups fresh strawberries, hulled
- [ ] 1/4 cup water
- [ ] 2 tbsp granulated sugar
- [ ] 1 tbsp lemon juice
- [ ] 3 gelatin sheets

Finishing

- [ ] Fresh strawberry slices for garnish
- [ ] Powdered sugar for dusting

Instructions

1. Preheat the oven to 350°F (175°C). Grease two 8-inch round pans and line with parchment.
2. In a bowl, whisk together flour, baking powder, and salt. Set aside.
3. Cream butter and sugar until pale and fluffy, then add eggs one at a time, mixing gently.
4. Stir in vanilla, then alternately add the dry ingredients and milk, beginning and ending with flour.
5. Divide batter evenly between pans, smooth tops, and bake 20-22 minutes until a toothpick comes out clean.
6. While cakes cool, prepare the jelly: place gelatin sheets in cold water to bloom.
7. Blend strawberries, water, sugar, and lemon juice until smooth; simmer 5 minutes, then remove from heat.
8. Squeeze excess water from gelatin, stir into the warm strawberry puree until fully dissolved.
9. Cool the jelly mixture slightly, then pour a thin layer onto one cooled cake layer; refrigerate 30 minutes to set.

10. Place the second cake layer on top, then spread the remaining jelly over it, smoothing with a spatula.

11. Refrigerate the assembled cake for at least 2 hours until the jelly is firm.

12. Before serving, garnish with fresh strawberry slices and a light dusting of powdered sugar.

Nutrition per serving

280 kcal	4 g	42 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the jelly is not too hot when pouring, otherwise it may seep through the sponge.
- If you prefer a firmer jelly, increase gelatin to 4 sheets.
- For extra flavor, add a splash of strawberry liqueur to the puree – just a teaspoon.