

Foodnity Recipes

# Homemade Strawberry Cake Recipe From Scratch

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| **20 min**<br>Prep time | **30 min**<br>Cook time | **50 min**<br>Total time |
| **8**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### For the Cake

- [ ] 2 1/2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 cup unsalted butter, softened
- [ ] 1 3/4 cups granulated sugar
- [ ] 4 large eggs, room temperature
- [ ] 1 tbsp vanilla extract
- [ ] 1 cup buttermilk, room temperature
- [ ] 1 1/2 cups finely chopped fresh strawberries

### For the Frosting

- [ ] 1 cup unsalted butter, softened
- [ ] 4 cups powdered sugar
- [ ] 1/4 cup heavy cream
- [ ] 1 tsp vanilla extract
- [ ] Pinch of salt

## Instructions

1. Preheat your oven to 350°F (175°C). Grease and flour two 9-inch round cake pans or line them with parchment paper.
2. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. Set aside.
3. In a large bowl, cream the butter and sugar together until light and fluffy, about 3-5 minutes. Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract.
4. Gradually add the dry ingredients to the wet ingredients, alternating with the buttermilk. Begin and end with the dry ingredients, mixing just until combined.
5. Gently fold in the chopped strawberries. Divide the batter evenly between the prepared cake pans.
6. Bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean. Allow the cakes to cool in the pans for 10 minutes, then transfer them to a wire rack to cool completely.
7. For the frosting, beat the butter until creamy. Gradually add the powdered sugar, heavy cream, vanilla extract, and salt. Beat until smooth and fluffy.
8. Once the cakes are completely cool, frost the top of one layer, place the second layer on top, and frost the entire cake.

## Nutrition per serving

| 450 kcal | 5 g | 58 g | 22 g |
| --- | --- | --- | --- |
| Calories | Protein | Carbs | Fat |

### Tips & notes

- Make sure all ingredients are at room temperature for even mixing.
- Don’t overmix the batter to keep the cake light and fluffy.
- If the frosting is too thick, add a little more heavy cream. If it’s too thin, add more powdered sugar.