

Foodnity Recipes

Strawberry and Cream Sponge Cake Recipe

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

Ingredients

Sponge

- [ ] 1 cup cake flour
- [ ] 3/4 cup granulated sugar
- [ ] 4 large eggs, room temperature
- [ ] 1/4 cup unsalted butter, melted and cooled
- [ ] 2 tbsp strawberry puree
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest

Strawberry Cream

- [ ] 1 1/2 cups heavy whipping cream
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 cup fresh strawberries, sliced
- [ ] 2 tbsp strawberry puree for swirling

Assembly

- [ ] Fresh strawberries for garnish
- [ ] Powdered sugar for dusting

Instructions

1. Preheat the oven to 350°F (175°C). Line two 8-inch round cake pans with parchment and lightly butter the sides.
2. In a large bowl, whisk the eggs and sugar together until the mixture becomes pale and triples in volume, about 5 minutes.
3. Gently fold in the melted butter, strawberry puree, vanilla, and lemon zest, being careful not to deflate the batter.
4. Sift the cake flour over the mixture and fold just until incorporated; the batter should be silky and slightly runny.
5. Divide the batter evenly between the prepared pans and bake for 18-20 minutes, or until a toothpick comes out clean. The tops should be golden and spring back when touched.
6. Allow the cakes to cool in the pans for 10 minutes, then transfer to a wire rack to cool completely.
7. While the cakes cool, whip the heavy cream with powdered sugar and vanilla until soft peaks form; fold in a couple of tablespoons of strawberry puree for a pink hue.

8. Place one cake layer on a serving plate, spread a generous layer of strawberry cream, then sprinkle sliced strawberries. Top with the second layer and repeat, finishing with a smooth blanket of cream on the top and sides.

9. Garnish with whole strawberries, dust lightly with powdered sugar, and let the cake sit for 15 minutes before serving.

Nutrition per serving

310 kcal	5 g	32 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra shine, brush the top with a thin strawberry syrup.
- If you prefer a firmer crumb, bake the layers a minute longer, but watch closely.
- A dollop of whipped cream can be added just before serving for an extra lift.