

Foodnity Recipes

Strawberry Cake: Irresistibly Fresh Homemade Recipe

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake

- [ ] 2 cups all-purpose flour
- [ ] 1 ½ tsp baking powder
- [ ] ¼ tsp salt
- [ ] ½ cup unsalted butter, softened
- [ ] 1 cup granulated sugar
- [ ] 3 large eggs, room temperature
- [ ] ½ cup fresh strawberry puree (about 1 cup sliced strawberries blended)
- [ ] ¼ cup whole milk
- [ ] 1 tsp vanilla extract
- [ ] Zest of 1 lemon

Frosting

- [ ] ½ cup unsalted butter, softened
- [ ] 3 cups powdered sugar, sifted
- [ ] 2 tbsp fresh strawberry puree
- [ ] 1 tsp vanilla extract
- [ ] 2 tbsp heavy cream (or milk)
- [ ] Pinch of salt

Garnish

- [ ] Fresh whole strawberries, sliced
- [ ] Mint leaves (optional)

Instructions

1. Preheat your oven to 350°F (175°C). Grease and flour two 8-inch round cake pans; set aside.
2. In a bowl, whisk flour, baking powder, and salt. In another bowl, cream butter and sugar until pale and fluffy, about 3 minutes.
3. Add eggs one at a time, beating after each addition. Stir in vanilla, lemon zest, and strawberry puree.
4. Fold dry ingredients into the wet mix alternately with milk, beginning and ending with flour. Mix just until combined.
5. Divide batter evenly between pans. Bake 25-30 minutes, or until a toothpick comes out clean.
6. Allow cakes to cool in pans for 10 minutes, then turn onto a wire rack to cool completely.
7. While cakes cool, beat butter for frosting until creamy. Gradually add powdered sugar, then fold in strawberry puree, vanilla, cream, and a pinch of salt. Beat until light and spreadable.
8. Place one cake layer on a serving plate, spread a generous layer of frosting, then top with the second layer. Frost the top and sides, and garnish with sliced strawberries and mint if desired.

Nutrition per serving

380 kcal	5 g	55 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter looks too thick, add a tablespoon of milk at a time.
- For extra strawberry flavor, fold diced strawberries into the batter before baking.
- Make sure the frosting is at room temperature; it spreads more easily.