

Foodnity Recipes

Strawberry Cake Taco

Soft cake tacos stuffed with fresh strawberries and lightly sweetened cream, offering a fun handheld dessert.

20 min Prep time	**15 min** Cook time	**35 min** Total time
6 Servings	**Easy** Difficulty	**Fusion** Cuisine

Ingredients

Cake Shells

- [ ] 1 ½ cups cake flour
- [ ] ½ cup sugar
- [ ] 2 tsp baking powder
- [ ] ¼ tsp salt
- [ ] ¼ cup melted butter
- [ ] ½ cup milk
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon zest

Strawberry Filling

- [ ] 2 cups fresh strawberries, hulled and sliced
- [ ] 2 tbsp sugar
- [ ] 1 tsp lemon juice

Cream Filling

- [ ] 1 cup heavy whipping cream
- [ ] 2 tbsp powdered sugar
- [ ] ½ tsp vanilla extract

Instructions

1. Preheat the oven to 350°F (175°C). Lightly grease a taco-shaped mold or a round cake pan.
2. In a bowl, whisk together cake flour, sugar, baking powder, and salt; set aside.
3. In another bowl, combine melted butter, milk, eggs, vanilla, and lemon zest; beat until smooth.
4. Gently fold the dry ingredients into the wet mixture; avoid over-mixing.
5. Toss the sliced strawberries with sugar and lemon juice, then fold them into the batter just before pouring.
6. Pour the batter into the prepared mold, filling each section about three-quarters full; bake for 12-15 minutes or until golden.
7. Allow the cake shells to cool completely on a wire rack; then carefully detach them from the mold.
8. Whisk heavy cream with powdered sugar and vanilla until soft peaks form.
9. Fill each taco shell with a spoonful of whipped cream, then add a generous pile of fresh strawberry slices.

10 Serve immediately or chill for 15 minutes; enjoy the soft bite of cake with the burst of strawberry.

Nutrition per serving

280 kcal	5 g	34 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter seems too thick, add a splash of milk.
- Do not over-bake; the shells should stay tender, not crunchy.
- A light dusting of powdered sugar adds a decorative finish.