



Long Livo

Strawberry cake for kids: Easy birthday recipe guide

20 min

Prep time

12

Servings

22 min

Cook time

Easy

Difficulty

42 min

Total time

American

Cuisine

Ingredients

Cake

- ☐ 200 g all-purpose flour
- ☐ 1 tsp baking powder
- ☐ 1/2 tsp baking soda
- ☐ 1/4 tsp salt
- ☐ 150 g granulated sugar
- ☐ 100 g unsalted butter, softened
- ☐ 2 large eggs
- ☐ 120 ml whole milk

- ☐ 60 ml strawberry puree (fresh strawberries blended)

- ☐ 1 tsp vanilla extract

Frosting

- ☐ 200 g cream cheese, softened
- ☐ 100 g unsalted butter, softened
- ☐ 200 g powdered sugar, sifted
- ☐ 2 tbsp strawberry jam
- ☐ 1 tsp vanilla extract
- ☐ 8 fresh strawberry slices, halved (optional)

Instructions

- 1 Preheat the oven to 180 °C (350 °F) and grease two 20-cm round cake pans; line the bottoms with parchment paper.



- 2 In a medium bowl, whisk together the flour, baking powder, baking soda, and salt.



- 3 In a large bowl, beat the softened butter and granulated sugar together until light and fluffy, about 3 minutes.



- 4 Add the eggs one at a time, beating 30 seconds after each addition, then stir in the vanilla extract.



- 5 Add the strawberry puree and milk to the butter mixture and mix until just combined.



- 6 Add the dry-ingredient mixture to the wet mixture, beginning and ending with the flour mixture, and stir until just incorporated.



- 7 Divide the batter evenly between the prepared pans and smooth the tops with a spatula.



- 8 Bake at 180 °C for 22 minutes, until a toothpick inserted in the center of each cake comes out clean.



- 9 Allow the cakes to cool in the pans for 10 minutes, then turn them out onto a wire rack to cool completely.



- 10 While the cakes cool, prepare the frosting by beating the softened cream cheese and butter together until smooth, about 2 minutes.



- 11 Add the powdered sugar, strawberry jam, and vanilla extract, and beat for 2 minutes until the frosting is light and fluffy.



12 If the frosting is too stiff, thin it with 1–2 tsp milk until it spreads easily.



13 Place one cooled cake layer on a serving plate and spread half of the frosting evenly over the top.



14 Top with the second cake layer and spread the remaining frosting over the top and sides of the cake.



15 Decorate the cake with fresh strawberry slices arranged in a fun pattern for kids.



16 Refrigerate the assembled cake for 10 minutes to set the frosting before serving.



Nutrition per serving

250 kcal

Calories

4 g

Protein

30 g

Carbs

12 g

Fat

Tips & notes

Use frozen strawberries (thawed) for the puree if fresh berries are out of season. For a dairy-free version, substitute butter with plant-based margarine and cream cheese with a vegan cream cheese. The cake can be made in a 9-inch square pan and cut into bars for easy kid-friendly portions.