



Long Livo

Strawberry Cake for Wedding: Easy Elegance Guide Tips

45 min

Prep time

24

Servings

30 min

Cook time

Easy

Difficulty

1 h 15 min

Total time

American

Cuisine

Ingredients

Cake

- ☐ 250 g almond flour
- ☐ 100 g coconut sugar
- ☐ 1 tsp baking powder
- ☐ 1/2 tsp baking soda
- ☐ 1/4 tsp salt
- ☐ 240 ml coconut milk (full-fat)
- ☐ 80 ml neutral oil
- ☐ 2 tbsp unsweetened applesauce
- ☐ 1 tsp vanilla extract

Strawberry Puree

- ☐ 300 g fresh strawberries, hulled
- ☐ 2 tbsp maple syrup
- ☐ 1 tsp lemon juice

Coconut Whipped Cream

- ☐ 400 ml canned coconut cream (solid part only, chilled)
- ☐ 2 tbsp powdered sugar
- ☐ 1 tsp vanilla extract

Garnish

- ☐ Fresh strawberry slices, as needed

Instructions

- 1 Preheat the oven to 175 °C. Grease two 9-inch round cake pans and line the bottoms with parchment paper.



- 2 In a large bowl whisk together the almond flour, coconut sugar, baking powder, baking soda, and salt.



- 3 In a separate bowl combine the coconut milk, oil, applesauce, and vanilla extract; whisk until smooth.



- 4 Pour the wet mixture into the dry ingredients and stir gently for about 30 seconds, just until incorporated.
- 5 Divide the batter evenly between the prepared pans, smoothing the tops with a spatula.
- 6 Bake at 175 °C for 28 minutes, or until a toothpick inserted in the center comes out clean.
- 7 Allow the cakes to cool in the pans for 10 minutes, then turn them onto a wire rack to cool completely, about 20 minutes.
- 8 While the cakes cool, make the strawberry puree: blend the strawberries, maple syrup, and lemon juice until completely smooth.
- 9 Transfer the puree to a small saucepan and simmer over medium heat for 5 minutes, until it thickens slightly. Remove from heat and let cool.
- 10 Make the coconut whipped cream: scoop the solid coconut cream into a chilled mixing bowl and beat on high speed for 2 minutes until fluffy.
- 11 Add powdered sugar and vanilla extract to the whipped cream and continue beating for 1 minute until smooth.



- 12** Place one cooled cake layer on a serving plate and spread half of the strawberry puree over its surface.



- 13** Pipe or spread a generous layer of coconut whipped cream over the puree.



- 14** Place the second cake layer on top, then spread the remaining strawberry puree over the top of the cake.



- 15** Frost the sides and the top of the assembled cake with the remaining coconut whipped cream, smoothing with an offset spatula.



- 16** Arrange fresh strawberry slices around the perimeter for garnish.



- 17** Refrigerate the finished cake for at least 30 minutes before slicing and serving.



Nutrition per serving

190 kcal

Calories

3 g

Protein

10 g

Carbs

12 g

Fat

Tips & notes

For a firmer cake, replace the applesauce with 2 tbsp aquafaba (bean water). Use a springform pan for easier handling. The cake can be made a day ahead; keep it covered and refrigerated.