



Long Livo

Strawberry cake how to decorate: easy 3-step design guide

40 min

Prep time

12

Servings

25 min

Cook time

Easy

Difficulty

1 h 5 min

Total time

American

Cuisine

Ingredients

Cake

- ☐ 200 g all-purpose flour
- ☐ 200 g granulated sugar
- ☐ 1 tsp baking powder
- ☐ 1/2 tsp baking soda
- ☐ 1/4 tsp salt
- ☐ 100 g unsalted butter, softened
- ☐ 2 large eggs
- ☐ 120 ml whole milk
- ☐ 60 ml strawberry puree (blended fresh strawberries)

- ☐ 1 tsp vanilla extract

Strawberry Jam Layer

- ☐ 150 g strawberry jam
- ☐ 1 tbsp water (optional, to thin)

Whipped Cream Frosting

- ☐ 300 ml heavy cream
- ☐ 60 g powdered sugar
- ☐ 1 tsp vanilla extract

Decoration

- ☐ 8 fresh strawberries, thinly sliced
- ☐ 1 tbsp strawberry puree (for drizzling)

Instructions

- 1 Preheat oven to 175 °C. Grease and flour two 8-inch round cake pans.



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



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



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



- 5 Gradually add the dry ingredients alternately with the milk, beginning and ending with the dry mixture, mixing just until combined (about 1 minute).



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



- 7 Bake at 175 °C for 25 minutes, or until a toothpick inserted in the center comes out clean.



- 8 Cool the cakes in the pans for 10 minutes, then turn onto a wire rack to cool completely, about 20 minutes.



- 9 While the cakes cool, chill a mixing bowl and beaters, then pour in the heavy cream, add powdered sugar and vanilla, and whip on high speed for 2–3 minutes until stiff peaks form.



- 10 Warm the strawberry jam in a small saucepan for about 10 seconds, stir in water if needed to thin, then let cool to room temperature.



- 11 Place one cooled cake layer on a serving plate, spread half of the strawberry jam evenly, then spread half of the whipped-cream frosting over the jam.



12 Top with the second cake layer, spread the remaining jam on top, and frost the entire cake with the remaining whipped-cream frosting, smoothing the sides.



13 Fit a piping bag with a star tip and pipe small rosette shapes around the perimeter of the cake, or drop spoonfuls and smooth them into rosettes (about 1–2 minutes).



14 Arrange the thin strawberry slices in a concentric circle along the edge, overlapping slightly for a polished look.



15 Drizzle the remaining strawberry puree in a thin line across the top for a glossy finish.



16 Refrigerate the decorated cake for 15 minutes to set the frosting before slicing and serving.



Nutrition per serving

380 kcal

Calories

4 g

Protein

44 g

Carbs

12 g

Fat

Tips & notes

For a dairy-free version, replace the butter with vegan margarine and the heavy cream with chilled coconut cream; whip it the same way. Fresh strawberry puree can be made by blending ripe strawberries and straining out the seeds. Keep the cake refrigerated if serving later, as the whipped-cream frosting softens at room temperature.