



Long Livo

Strawberry cake with chocolate frosting: Best recipe

20 min

Prep time

12

Servings

25 min

Cook time

Easy

Difficulty

45 min

Total time

American

Cuisine

Ingredients

Cake

- ☐ 240 g all-purpose flour
- ☐ 150 g granulated sugar
- ☐ 1 tsp baking powder
- ☐ ½ tsp baking soda
- ☐ ¼ tsp salt
- ☐ 120 ml unsweetened almond milk
- ☐ 80 ml warm water
- ☐ 60 ml neutral oil (e.g., sunflower)

- ☐ 1 tbsp apple cider vinegar
- ☐ 1 tsp vanilla extract
- ☐ 200 g fresh strawberries, pureed
- ☐ 2 tbsp strawberry jam (optional)

Chocolate Ganache Frosting

- ☐ 200 g dark chocolate (70% cocoa), chopped
- ☐ 120 ml coconut cream (full-fat)
- ☐ 2 tbsp maple syrup
- ☐ 1 tsp vanilla extract
- ☐ Pinch of sea salt

Instructions

- 1 Preheat the oven to 180 °C and lightly grease a 20 cm (8-inch) round cake pan, then line the bottom with parchment paper.



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



- 3 In a separate bowl combine almond milk, warm water, oil, apple cider vinegar, vanilla extract, and the pureed strawberries; whisk until smooth.



4 Pour the wet mixture into the dry ingredients and stir just until combined; avoid overmixing.



5 Fold in the strawberry jam, if using, until evenly distributed.



6 Transfer the batter to the prepared pan and smooth the top with a spatula.



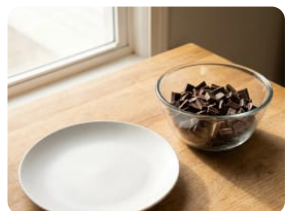
7 Bake at 180 °C for 25 minutes, or until a toothpick inserted into the centre comes out clean.



8 Let the cake cool in the pan for 10 minutes, then turn it onto a wire rack to cool completely.



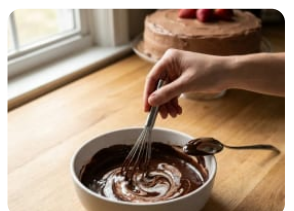
9 While the cake cools, place the chopped dark chocolate in a heatproof bowl.



10 Heat the coconut cream in a small saucepan over medium heat until it just begins to simmer, then pour it over the chocolate.



11 Let the mixture sit for 2 minutes, then stir gently until a glossy ganache forms.



12 Stir in the maple syrup, vanilla extract, and a pinch of sea salt until smooth.



13 Allow the ganache to cool for about 5 minutes, until it is thick enough to spread but still pourable.



14 Place the cooled cake on a serving plate and spread the ganache over the top, allowing it to drip down the sides.



15 Garnish with fresh strawberry slices, if desired, and serve.



Nutrition per serving

290 kcal

Calories

3 g

Protein

38 g

Carbs

14 g

Fat

Tips & notes

For a completely egg-free version, replace the apple cider vinegar with a flax “egg” (1 tbsp ground flax + 3 tbsp water, mixed and set for 5 minutes). To make the cake gluten-free, swap the all-purpose flour for a 1-to-1 gluten-free all-purpose flour blend. Use a high-quality dark chocolate for the richest ganache flavor.