



Long Livo

Strawberry Cake with Cream Cheese Frosting

Easy Step-by-Step

20 min
Prep time

12
Servings

30 min
Cook time

Easy
Difficulty

50 min
Total time
American
Cuisine

Ingredients

Cake

- ☐ 200 g almond flour
- ☐ 50 g tapioca starch
- ☐ 150 g granulated sugar
- ☐ 1 tsp baking powder
- ☐ ¼ tsp baking soda
- ☐ ¼ tsp salt
- ☐ 3 large eggs
- ☐ 120 ml unsalted butter, melted

- ☐ 120 ml whole milk
- ☐ 1 tsp vanilla extract
- ☐ 200 g fresh strawberries, pureed

Frosting

- ☐ 225 g cream cheese, softened
- ☐ 60 g unsalted butter, softened
- ☐ 80 g powdered sugar, sifted
- ☐ ½ tsp vanilla extract
- ☐ 100 g fresh strawberries, diced

Instructions

- 1** Preheat the oven to 175 °C (350 °F).
- 2** Grease two 8-inch round cake pans and line the bottoms with parchment paper.
- 3** In a large bowl whisk together the almond flour, tapioca starch, granulated sugar, baking powder, baking soda, and salt.



- 4 In a separate bowl whisk the eggs, melted butter, whole milk, vanilla extract, and strawberry puree until smooth.



- 5 Pour the wet ingredients into the dry ingredients and stir until just combined; do not over-mix.



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



- 7 Bake for 25 minutes, or until a toothpick inserted into the center comes out clean.



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



- 9 While the cakes cool, make the frosting: beat the softened cream cheese and butter together until light and fluffy, about 2 minutes.



- 10 Add the powdered sugar and vanilla extract and continue beating for another minute until smooth.



- 11 Fold the diced strawberries into the frosting until evenly distributed.



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



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



- 14 Garnish with additional sliced strawberries if desired.



- 15 Refrigerate the assembled cake for 15 minutes before slicing and serving.



Nutrition per serving

400 kcal

Calories

6 g

Protein

27 g

Carbs

31 g

Fat

Tips & notes

For a dairy-free version swap whole milk with almond milk and use a plant-based cream cheese. The cake can be baked in a single 9×13-inch pan; reduce bake time to 35 minutes and cut into bars after cooling.