



Long Livo

Strawberry Cake with Freeze Dried Strawberries: Easy Recipe

20 min
Prep time

12
Servings

30 min
Cook time

Easy
Difficulty

50 min
Total time
American
Cuisine

Ingredients

Cake

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

- ☐ 1 tsp vanilla extract
- ☐ 30 g freeze-dried strawberries, finely ground
- ☐ 2 tbsp freeze-dried strawberries, coarsely chopped

Frosting

- ☐ 200 g unsalted butter, softened
- ☐ 250 g confectioners' sugar, sifted
- ☐ 2 tbsp freeze-dried strawberry powder (ground)
- ☐ 30 ml heavy cream
- ☐ 1 tsp vanilla extract

Instructions

- 1** Preheat the oven to 350 °F (175 °C), grease a 9-inch (23 cm) round cake pan, and line the bottom with parchment paper.
- 2** In a medium bowl whisk together the flour, baking powder, baking soda, and salt; set aside.
- 3** In a large bowl beat the butter and sugar on medium speed for 2 minutes, until pale and fluffy.



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



- 5 Add the dry ingredients alternately with the milk, beginning and ending with the flour mixture, mixing on low just until combined, about 1 minute.



- 6 Fold in the ground freeze-dried strawberries and the coarsely chopped freeze-dried strawberries until evenly distributed.



- 7 Pour the batter into the prepared pan, smooth the top, and bake for 30 minutes, or until a toothpick inserted in the center 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, make the frosting: beat the butter in a bowl for 1 minute until creamy.



- 10 Gradually add the confectioners' sugar, beating on low for 2 minutes then on medium for 1 minute.



- 11 Add the freeze-dried strawberry powder, heavy cream, and vanilla extract; beat for 1 minute until light and fluffy.



12 Spread the frosting over the cooled cake, smoothing the sides.

13 Garnish with whole freeze-dried strawberries, if desired, and serve.



Nutrition per serving

420 kcal

Calories

3 g

Protein

49 g

Carbs

24 g

Fat

Tips & notes

For extra moisture, soak 1 tbsp of the coarsely chopped freeze-dried strawberries in 2 tbsp warm water for 5 minutes, then drain and fold in. The ground freeze-dried berries give a vivid pink hue without adding extra liquid. Substitute almond flour (200 g) for a gluten-free version, but increase the baking powder to 1½ tsp.