



Long Livo

Strowbary Cake Guide: Easy Homemade Delight in 5 Steps

25 min
Prep time

12
Servings

30 min
Cook time

Easy
Difficulty

55 min
Total time
American
Cuisine

Ingredients

Cake

- ☐ 250 g all-purpose flour
- ☐ 200 g granulated sugar
- ☐ 1 tsp baking powder
- ☐ 1/2 tsp baking soda
- ☐ 1/4 tsp salt
- ☐ 115 g unsalted butter, softened
- ☐ 2 large eggs
- ☐ 120 ml whole milk
- ☐ 1 tsp vanilla extract
- ☐ 200 g fresh strawberries, diced

Strawberry Filling

- ☐ 250 g fresh strawberries, sliced
- ☐ 2 tbsp granulated sugar
- ☐ 1 tsp lemon juice

Strawberry Buttercream Frosting

- ☐ 200 g unsalted butter, softened
- ☐ 300 g powdered sugar, sifted
- ☐ 2 tbsp strawberry puree (blend 30 g strawberries)
- ☐ 1 tsp vanilla extract
- ☐ a pinch of salt

Garnish

- ☐ Fresh strawberries, halved (about 6 pieces)

Instructions

- 1** Preheat the oven to 180 °C and grease two 20 cm round cake pans, then line the bottoms 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 softened butter and granulated sugar on medium speed for 2 minutes, until light and fluffy.



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



- 5 Gradually add the dry-ingredient mixture to the butter mixture, alternating with the milk, beginning and ending with the flour, and mix just until combined (about 1 minute).



- 6 Fold the diced strawberries into the batter gently with a rubber spatula.



- 7 Divide the batter evenly between the prepared pans, smooth the tops, and bake for 25 minutes, until a toothpick inserted in the centre 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 strawberry filling by tossing the sliced strawberries with sugar and lemon juice in a small saucepan; cook over medium heat for 5 minutes, until slightly syrupy, then let cool.



- 10 For the frosting, beat the softened butter on high speed for 1 minute, add the powdered sugar and beat 2 minutes, then blend in the strawberry puree, vanilla, and salt; beat another minute until smooth.



- 11 Place one cooled cake layer on a serving plate, spread the strawberry filling evenly over it, then top with the second cake layer.



- 12** Using an offset spatula, frost the top and sides of the assembled cake with the strawberry buttercream.



- 13** Garnish the cake with halved fresh strawberries around the perimeter.



- 14** Refrigerate the finished cake for at least 20 minutes before slicing and serving.



Nutrition per serving

280 kcal

Calories

4 g

Protein

40 g

Carbs

12 g

Fat

Tips & notes

Use room-temperature butter, eggs, and milk for a uniform batter. For a deeper pink hue, increase strawberry puree in the frosting to 3 tbsp. The cake can be made a day ahead; keep wrapped in the refrigerator and bring to room temperature before serving.