

# Strawberry and Cream Cake

## Ingredients:

1 1/2 cups granulated sugar (350 g)  
1 cup butter (226 g), room temperature  
1/3 cup canola oil (72.6 g) vegetable or canola  
4 eggs  
3 egg whites  
1 teaspoon vanilla extract (4.2 g)  
2 teaspoons baking powder (4 g)  
2 1/2 cups cake flour (287.5 g)  
2 ounces strawberries (freeze dried strawberries measured and then pulverized into a powder)  
1/2 teaspoon salt (2.8 g)  
1 cup strawberries (232 g) strawberry puree reduction about 3 cups chopped strawberries pureed and simmered over the stove to thicken and reduce to 1 cup  
2 cups heavy cream ( 462 g), cold, divided  
3 tablespoons water (44.3 g), cold  
1 tablespoon unflavored gelatin (9.25 g)  
1/2 cup powdered sugar (62.5 g)  
1 teaspoon vanilla extract (4.2 g)  
fresh strawberries  
2 cups butter (452 g), slightly chilled  
4 cups powdered sugar (500 g), measured and then sifted  
1/4 cup strawberries (40 g) freeze dried strawberries pulverized and then measured  
1/3 cup whipping cream (76 g) heavy whipping cream  
2 tablespoons strawberry jam  
1 teaspoon vanilla extract (4.2 g)  
\*This buttercream recipe makes enough to fill and cover your cake. If you want to add additional piping you'll want to make an extra 1/2 batch.

## Directions:

### FOR THE STRAWBERRY CAKE

Preheat your oven to 350 degrees F. Spray three 8-inch round cake pan with cooking spray. Line the bottoms with parchment. Spray again. Set aside.

In a small mixing bowl, whisk together the flour, baking powder, salt and freeze dried strawberries. Set aside.

In the Bosch Universal Plus with the whips, beat the sugar and butter for about 2 minutes. Add the oil and beat for another 2 minutes, until light and fluffy.



Add the eggs and egg whites, one at a time, and mix well after each addition. Add the vanilla.

With the mixer on low, alternatively add the flour mixture with the strawberry puree, starting and finishing with the flour mixture. Mix until just incorporated.

Evenly divide the batter between the three pans, about 16 ounces in each.

Bake the cake layers for about 20-22 minutes, until a toothpick inserted in the center comes out with just a few moist crumbs on it.

#### FOR THE WHIPPED CREAM FILLING

In a small bowl, place the cold water and sprinkle with the gelatin. Let sit for at least 10 minutes. In a small saucepan, bring 1/3 cup heavy cream to a simmer and then stir in the gelatin mixture. Refrigerate, stirring frequently, until cool but not set, about 5-7 minutes.

In a chilled bowl with a chilled whisk attachment, beat the remaining whipping cream, icing sugar, and vanilla until it thickens and soft peaks begin to form, about 1 to 2 minutes. Very gradually add the gelatin mixture and continue beating until medium-firm peaks form.

Keep covered and chilled until ready to use.

#### FOR THE STRAWBERRY BUTTERCREAM

In the bowl of the Bosch Universal Plus fitted with the whips, cream the butter for about 2 minutes. This will soften the butter without it having to be warm.

With the mixer on low speed, gradually add the sifted powdered sugar, one cup at a time, mixing a little in between each addition.

Add the freeze dried strawberries and strawberry jam.

With mixer on medium speed, add whipping cream, and vanilla.

Turn the mixer to medium-high speed and beat for an additional 5 to 7 minutes. The frosting will become lighter in color and texture.

#### ASSEMBLY

Spread a small dollop of frosting on your cake board. This will act like glue to hold your cake in place.

Place your first cake layer, top side up, on your cake board. Pipe a rim of strawberry

buttercream around the edge of the cake.

Spread about 1/2 cup of the whipped cream filling over the cake. Place diced strawberries on the whipped cream and pat into place with your hand. Spread another 1/2 cup of the whipped cream filling over the strawberries.

Place the next cake layer on top of the filling and repeat steps 2 and 3.

Set your final cake layer, top side down, on your second layer of filling. Apply a thin crumb coat over your entire cake. This does not need to look pretty or be even. This coat of frosting is simply to lock in the crumbs. Freeze your cake for about 10 to 15 minutes to set the crumb coat.

After the crumb coat is set, finish frosting your cake.

I used the Wilton #125 petal tip for my design. If you want to do this design on your cake, you'll need an additional 1/2 of the buttercream recipe.