# Best Strawberry Cake Ever

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# Introduction

Strawberry cake is the quintessential treat that embodies the essence of summer with its vibrant color and luscious flavors. This recipe for the best strawberry cake ever promises not only a moist and fluffy texture but also the delightful sweetness of fresh strawberries. Perfect for celebrations or a sweet afternoon snack, this cake will leave you and your guests craving more.

# Detailed Ingredients with measures

– All-purpose flour: 2 ½ cups
– Granulated sugar: 2 cups
– Baking powder: 1 tablespoon
– Baking soda: 1 teaspoon
– Salt: ½ teaspoon
– Unsalted butter: 1 cup (softened)
– Eggs: 4 large
– Vanilla extract: 1 tablespoon
– Buttermilk: 1 cup
– Fresh strawberries: 2 cups (pureed)
– Fresh strawberries: 1 cup (diced for decoration)
– Whipped cream: for serving

# Prep Time

The preparation time for this delightful strawberry cake is approximately 20 minutes. This includes the time to gather your ingredients and prepare the batter without any hurries.

# Cook Time, Total Time, Yield

Cook Time: The cake needs around 30-35 minutes to bake.
Total Time: Including prep and cook time, expect the entire process to take roughly 1 hour, allowing time for the cake to cool before serving.
Yield: This recipe yields a delicious cake that can serve 10 to 12 people, making it ideal for family gatherings or parties.

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# Detailed Directions and Instructions

**Step 1: Preheat the Oven**

Preheat your oven to 350°F (175°C). Grease and flour two 9-inch round cake pans.

**Step 2: Prepare the Strawberries**

Wash and hull the strawberries. Slice them and set aside to let them release their juices.

See also  Blueberry Sour Cream Coffee Cake

**Step 3: Make the Cake Batter**

In a large mixing bowl, cream together the butter and sugar until light and fluffy. Add the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.

**Step 4: Combine Dry Ingredients**

In another bowl, whisk together the flour, baking powder, and salt.

**Step 5: Mix Ingredients Together**

Gradually add the dry ingredients to the creamed mixture, alternating with the milk. Mix until just combined.

**Step 6: Add Strawberries to Batter**

Gently fold in the sliced strawberries into the cake batter.

**Step 7: Pour Batter into Pans**

Evenly distribute the batter between the two prepared cake pans.

**Step 8: Bake the Cakes**

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center comes out clean.

**Step 9: Cool the Cakes**

Remove the cakes from the oven and let them cool in the pans for 10 minutes. Then transfer them to wire racks to cool completely.

**Step 10: Prepare Frosting**

While the cakes are cooling, prepare the frosting by beating together the cream cheese, butter, powdered sugar, and vanilla until smooth and fluffy.

**Step 11: Assemble the Cake**

Once the cakes are completely cool, place one layer on a serving plate, spread with frosting, and add the second layer on top. Frost the top and sides of the cake.

**Step 12: Decorate**

Garnish with additional sliced strawberries on top of the cake if desired.

# Notes

**Note 1: Storage**

Store leftover cake in the refrigerator for up to 5 days.

See also  Fried Tacos

**Note 2: Substitutions**

You can use frozen strawberries if fresh ones are not available; just make sure to thaw and drain them first.

**Note 3: Cake Variations**

For added flavor, consider mixing lemon zest or almond extract into the batter.

**Note 4: Serving Suggestions**

Serve with a dollop of whipped cream or ice cream for an extra treat.

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# Cook techniques

**Choosing the Right Strawberries**

Select ripe, fragrant strawberries for the best flavor. Look for berries that are bright red and have a natural sheen.

**Mashing Strawberries**

Gently mash the strawberries to release their juices. You can use a fork or a potato masher for this step.

**Making the Strawberry Puree**

Blend the mashed strawberries until smooth for an even consistency in your cake.

**Measuring Flour Accurately**

To avoid a dense cake, spoon the flour into your measuring cup and level it off instead of scooping directly.

**Room Temperature Ingredients**

Ensure that your butter, eggs, and other dairy products are at room temperature for better mixing and fluffiness.

**Mixing Technique**

Cream the butter and sugar thoroughly to incorporate air into the batter, which will result in a lighter texture.

**Testing for Doneness**

Use a toothpick to check the doneness of your cake. Insert it into the center; if it comes out clean, the cake is ready.

**Cooling the Cake**

Let the cake cool in the pan for a few minutes before transferring it to a wire rack to cool completely.

# FAQ

**Can I use frozen strawberries instead of fresh?**

Yes, but be sure to thaw and drain them to prevent excess moisture in the cake.

See also  Herring Kashubian Style

**How can I make the cake more flavorful?**

Adding a splash of vanilla extract or lemon juice can enhance the cake's flavor.

**Can I substitute the all-purpose flour?**

You can try using cake flour for a lighter texture or gluten-free flour if needed.

**How should I store the cake?**

Store the cake in an airtight container at room temperature for up to three days, or refrigerate for longer freshness.

**Can I frost the cake with something other than whipped cream?**

Absolutely! Cream cheese frosting or buttercream are delicious alternatives that pair well with strawberry cake.



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# Conclusion

The Best Strawberry Cake Ever is a delightful treat that brings joy to any occasion. Its moist texture and delicious strawberry flavor make it a favorite among cake lovers. With simple yet effective ingredients, this cake is sure to impress friends and family alike.

# More recipes suggestions and combination

### Strawberry Shortcake

Combine the flavors of strawberry cake with layers of whipped cream and fresh strawberries for a delightful shortcake experience.

### Chocolate Strawberry Cake

Add a rich chocolate layer to the strawberry cake for a decadent combination that is perfect for chocolate lovers.

### Strawberry Lemonade Cake

Incorporate zesty lemon into your strawberry cake for a refreshing twist that brightens the flavor profile.

### Vanilla Strawberry Layer Cake

Alternate layers of vanilla cake and strawberry cake for a beautiful and tasty layer cake that showcases both flavors.

### Strawberry Cream Cheese Frosting

Top your strawberry cake with a luscious cream cheese frosting infused with strawberry puree for an added touch of richness.

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