



Eggless Strawberry Tea Cake



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Introduction

Eggless strawberry tea cake is a delightful treat that combines the rich flavors of strawberries with a moist, tender crumb perfect for any occasion. This cake not only satisfies your sweet cravings but also caters to those who prefer to avoid eggs in their baking. Whether you're hosting an afternoon tea or simply looking for a comforting dessert, this eggless strawberry tea cake is sure to impress.

Detailed Ingredients with measures

Flour - 1 1/2 cups

Baking powder - 1 tsp

Baking soda - 1/2 tsp

Salt - 1/4 tsp

Sugar - 3/4 cup

Yogurt - 1/2 cup

Milk - 1/2 cup

Oil - 1/3 cup

Vanilla extract - 1 tsp

Chopped fresh strawberries - 1 cup

Prep Time

Prep time for this delicious cake is approximately 15 minutes. This allows you to gather all the ingredients, prepare the batter, and get everything ready for baking.

Cook Time, Total Time, Yield

Cook time is about 35-40 minutes. The total time, including prep and cook time, is around 55-60 minutes. This recipe yields one 9-inch round cake, perfect for serving a small gathering or enjoying over a few days.



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Detailed Directions and Instructions

Prepare the Baking Pan

Preheat your oven to 180°C (350°F). Grease and line a loaf pan with parchment paper for easy removal after baking.

Mix Dry Ingredients

In a bowl, sift together the all-purpose flour, baking powder, and salt. Set this mixture aside for later use.

Combine Wet Ingredients

In another bowl, mix together the yogurt, sugar, vanilla extract, and melted butter. Stir until the sugar has dissolved completely.

See also [Loaded Mashed Potato Puffs](#)

Incorporate Dry Ingredients

Gradually add the dry ingredient mixture to the wet ingredients. Gently fold the mixture until just combined, ensuring not to overmix.

Add Strawberry Purée

Fold in the strawberry purée into the batter gently. Ensure it is evenly distributed throughout the mixture.

Transfer to Baking Pan

Pour the batter into the prepared loaf pan, smoothing the top with a spatula for an even surface.

Bake the Cake

Place the loaf pan in the preheated oven and bake for approximately 40-45 minutes, or until a toothpick inserted in the center comes out clean.

Cool the Cake

Once baked, remove the cake from the oven and allow it to cool in the pan for about 10 minutes. Then, transfer it to a wire rack to cool completely.

Notes

Serving Suggestions

This cake can be served plain or dusted with powdered sugar for added sweetness.

Storage Instructions

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

Variations

You can substitute strawberry purée with any other berry or fruit purée of your choice for different flavors.

Tip for Moisture

Adding a small amount of milk can help keep the cake moist if the batter appears too thick.



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Cook techniques

Using Egg Replacements

To achieve a moist texture in eggless baking, ingredients like yogurt, flaxseed meal, or silken tofu can serve as effective substitutes for eggs, providing binding and moisture.

Creating Flavors with Extracts

Enhance the taste of your cake by incorporating natural extracts such as vanilla or almond. These add depth and can elevate the overall flavor profile.

See also Red White and Blue Fruit Kabobs Recipe

Proper Mixing Techniques

Cream butter and sugar until light and fluffy to incorporate air into the batter, which helps in achieving a light and airy cake. Be careful not to overmix, as this can lead to a dense texture.

Choosing the Right Baking Temperature

Bake at the specified temperature to ensure even cooking. It's important to preheat your oven to maintain accuracy, allowing the cake to rise properly.

Testing for Doneness

Use a toothpick to check if the cake is done; it should come out clean or with a few moist crumbs attached. This ensures the cake is baked through without being overdone.

FAQ

Can I use frozen strawberries in the recipe?

Yes, you can use frozen strawberries, but make sure to thaw and drain them to remove excess moisture before adding to the batter.

Is there a gluten-free option for this cake?

You can substitute all-purpose flour with a gluten-free flour blend, ensuring that it contains a binding agent like xanthan gum for the right texture.

How long can I store the cake?

The cake can be stored in an airtight container at room temperature for up to three days or in the refrigerator for about a week.

Can I use other fruits instead of strawberries?

Absolutely! You can replace strawberries with other fruits like blueberries, raspberries, or bananas, adjusting the sweetness as needed.

What is the best way to frost the cake?

You can use a simple whipped cream or a cream cheese frosting to complement the flavors of the cake. Ensure the cake is completely cooled before frosting.



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Conclusion

The eggless strawberry tea cake is a delightful dessert that beautifully combines the sweetness of strawberries with the comforting texture of a classic tea cake. It's perfect for any occasion, whether enjoyed at afternoon tea or served at a casual gathering. The simplicity of the recipe makes it accessible for bakers of all levels, while the vibrant flavor ensures it will be a hit with family and friends.

See also [Cinnamon Sugar French Toast Muffins](#)

More recipes suggestions and combination

Vanilla Almond Cake

Combine the flavors of vanilla and almond for a fragrant and moist cake that pairs wonderfully with tea or coffee.

Zucchini Lemon Bread

A delightful twist on classic bread, combining the freshness of zucchini with sharp lemon zest for a refreshing treat.

Chocolate Banana Bread

This rich and decadent bread highlights the sweetness of ripe bananas, enhanced with the indulgent flavor of chocolate.

Pumpkin Spice Muffins

These warm, spiced muffins are ideal for fall, offering a comforting taste that's perfect for breakfast or as a snack.

Coconut Chia Pudding

An easy and healthy dessert option that layers creamy coconut with chilly chia seeds, making it a refreshing alternative.

Peach Upside Down Cake

Showcase ripe peaches in a moist and caramelly upside-down cake that becomes a centerpiece at any gathering.

Lemon Lavender Shortbread Cookies

Elegant and fragrant, these cookies are ideal for tea time, combining zesty lemon with the subtle floral notes of lavender.



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