



# Strawberry Lemonade Cake



## Introduction

Indulge in the delightful flavors of summer with a Strawberry Lemonade Cake. This exquisite dessert marries the sweetness of fresh strawberries with the zesty brightness of lemonade, creating a moist and refreshing treat that is perfect for any occasion. Whether you're hosting a summer barbecue or simply satisfying your sweet tooth, this cake will surely impress your guests and elevate your dessert game.

## Detailed Ingredients with measures

- 2 cups all-purpose flour
- 1 ½ cups granulated sugar
- ½ cup unsalted butter, softened
- 1 cup milk
- 2 large eggs
- 1 tablespoon lemon zest
- 2 tablespoons lemon juice
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 cup strawberries, pureed

## Prep Time

The preparation for this delicious cake takes around 20 minutes. Making sure to measure out all your ingredients carefully will help ensure a smooth baking process.

## Cook Time, Total Time, Yield

The cooking time for the cake is approximately 30-35 minutes. With a prep time of 20 minutes, the total time will be around 50-55 minutes. This recipe yields a beautiful, moist cake that can serve 8-10 people, making it an ideal dessert for family gatherings or special occasions.



## Detailed Directions and Instructions

### Preheat the Oven

Preheat your oven to 350°F (175°C) and grease three 8-inch round cake pans with cooking spray or butter and flour.

### Prepare the Cake Batter

In a large bowl, beat together the softened butter and sugar until light and fluffy. Add the eggs one at a time, mixing well after each addition. Incorporate the lemon zest and juice into the mixture.

### **Mix Dry and Wet Ingredients**

In a separate bowl, combine the flour, baking powder, and salt. Gradually add the dry ingredients to the wet mixture, alternating with milk, starting and ending with the flour mixture. Ensure everything is well combined.

See also [Easy Impossible Quiche Recipe for Any Occasion](#)

### **Transfer to Cake Pans**

Evenly distribute the batter among the prepared cake pans, spreading it out with a spatula to level the tops.

### **Bake the Cakes**

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

### **Cool the Cakes**

Once baked, remove the cakes from the oven and let them cool in the pans for about 10 minutes. After cooling, transfer them to a wire rack to cool completely.

### **Prepare the Lemonade Frosting**

While the cakes are cooling, make the frosting by beating softened butter until fluffy. Gradually add powdered sugar, mixing in the lemon juice and zest until you achieve a spreadable consistency.

### **Frost the Cakes**

Once the cakes have cooled completely, place one layer on a serving

plate, spread a layer of frosting on top, and repeat with the second layer. Place the final layer on top and frost the entire cake.

### **Garnish the Cake**

Decorate the top of the cake with fresh strawberries or lemon slices for an appealing finish.

### **Chill Before Serving**

For the best flavor and texture, refrigerate the cake for at least an hour before serving to allow the frosting to set and the flavors to meld.

## **Notes**

### **Cake Storage**

Store any leftover cake in an airtight container in the refrigerator for up to 3 days.

### **Flavor Variations**

You can enhance the flavor by adding a dash of lemon extract or using a lemon-flavored cake mix if you prefer a shorter preparation time.

### **Serving Suggestions**

This cake pairs wonderfully with a scoop of vanilla ice cream or a dollop of whipped cream for added richness.



## Cook techniques

### **Mixing the Batter**

To achieve a light and fluffy cake, ensure that you cream the butter and sugar together until the mixture is pale and airy. This process incorporates air into the batter, resulting in a tender texture.

See also [Mango Falooda](#)

### **Adding Eggs**

When adding eggs to your batter, do so one at a time. Allow each egg to fully incorporate before adding the next to ensure even mixing and

stability in the cake structure.

### **Incorporating Dry Ingredients**

When mixing in the dry ingredients, use a gentle folding motion to avoid overmixing. This helps maintain the aeration created during the creaming process and results in a softer cake.

### **Baking the Cake**

Preheat your oven to the specified temperature and ensure you use the middle rack for even heat distribution. Check for doneness by inserting a toothpick in the center; it should come out clean or with a few crumbs attached.

### **Cooling the Cake**

Allow the cake to cool in the pan for a short time before transferring it to a wire rack. This prevents it from becoming soggy and helps maintain its structure as it cools.

### **Making the Lemonade Glaze**

For a smooth glaze, whisk together the powdered sugar and lemon juice until fully combined. Adjust the consistency with additional lemon juice or powdered sugar as needed to achieve the desired texture.

## **FAQ**

### **Can I use frozen strawberries for the cake?**

Yes, you can use frozen strawberries, but be sure to thaw and drain them thoroughly to avoid excess moisture in the batter.

**How can I make a gluten-free version of this cake?**

You can substitute all-purpose flour with a gluten-free flour blend. Make sure to check for a blend that includes xanthan gum for better structure.

**Can I make this cake ahead of time?**

Yes, the cake can be made ahead of time. Store it in an airtight container at room temperature for a couple of days or in the refrigerator for up to a week.

See also [Cherry Clafoutis](#)

**What is the best way to store leftover cake?**

Store leftover cake in an airtight container at room temperature for short-term storage or in the refrigerator for longer freshness.

**Can I substitute other fruits in this recipe?**

Absolutely! You can try other fruits such as raspberries, blueberries, or even peaches to create a different flavor profile for the cake.



## Conclusion

Indulging in a slice of strawberry lemonade cake is a delightful experience that marries the sweetness of strawberries with the refreshing zest of lemons. This cake is perfect for summer gatherings, celebrations, or simply as a treat to brighten your day. The blend of flavors is sure to impress and please your guests, making it a standout dessert in any setting. Try it for yourself and enjoy the perfect balance of tart and sweet!

## More recipes suggestions and combinations

### **Lavender Lemonade Cupcakes**

Enhance your dessert table with lavender lemonade cupcakes, combining the floral notes of lavender with bright lemon flavor.

### **Strawberry Shortcake Parfaits**

Layer fresh strawberries with whipped cream and crumbled shortcake for a simple, yet elegant dessert that pairs beautifully with strawberry lemonade.

### **Citrus Berry Salad**

Create a refreshing salad with mixed berries and citrus segments, drizzled with a light honey citrus dressing.

### **Peach and Lemon Tart**

Try a peach and lemon tart, where the sweetness of peaches complements the tartness of lemon for a deliciously balanced treat.

### **Watermelon Lemonade Slush**

Quench your thirst with a watermelon lemonade slush, combining refreshing watermelon with zesty lemonade for a cool summer drink.

### **Blueberry Lemon Muffins**

Bake delicious blueberry lemon muffins, infusing the bright lemon flavor with juicy blueberries for a perfect breakfast or snack.

