

Real strawberries Strawberry Cake

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It is one of those hot days, when it feels like summer even though it's almost fall.

I wanted one last fling with a summer berry dessert, or I should say one last try at making a strawberry cake with real strawberries.

I had been thinking about a strawberry cake recipe using real strawberries, no jello.

It starting me thinking about cooking the strawberries to get the liquid out, like making applesauce.

I use applesauce when I make apple cake, so I'll make strawberry sauce for a strawberry cake.

I would like to tell you it worked the first time, it didn't, it was dense, not fluffy and light like a white cake should be.

After a few failed attempts adjusting the the liquid



ingredients it worked.

I used my basic white cake recipe, using whole eggs instead of egg whites.

Using whole eggs gives the cake a richer flavor in a all white cake it isn't important if your adding beautiful strawberry color.

What is important is to cook the strawberries until they are reduced by half and cooled completely. I cook the strawberries the night before and refrigerate them over night. If you like layer cakes you can use two 9 inch cake pans, I used a bundt



pan.

As much as I like layer cakes I like simple better, so most of my cakes are single layer.

Single layer cakes are less labor intense than multiple layer cakes, I don't know about you, but for me I like simple, easy desserts that taste delicious, come together in less than a hour, but has my friends thinking it took hours. This is one of those cakes, light, fluffy and most importantly it tastes like fresh strawberries, and all it needed was a dusting of powder sugar if you want, you can frost it with a whipped cream or butter cream frosting. I kept this cake simple, but it got me thinking about strawberries and chocolate, and how to combine the two into a cake, I see it in my cooking mind, I think the combination will be divine!!!!

I'll keep you posted.....Happy Day my dears!!!!!!

...Enjoy!!! In the mean time try this 4-ingredient strawberry jam it's so easy and delicious.

If you try my recipes please leave me a comment or question. It's my favorite part.

Ingredients

3 cups cleaned strawberries

2 cups sugar

1/2 cup vegetable oil

4 eggs

1/2 cup butter milk

1 tablespoon vanilla

3 cups flour

1 tablespoon baking powder

Instruction

Cook strawberries over low heat until reduced to half (about 30 minutes)

cool completely

Heat oven to 350

Grease a bundt pan with butter

Beat eggs, sugar, vanilla and oil until light

Add the cooled strawberry puree

Combine baking powder, with flour

Add flour to liquid ingredients

Mix until well blended

Bake in a 350 degree oven for 45 minutes

Sprinkle cooled cake with powdered sugar

Enjoy!!!!

