

DELICIOUS STRAWBERRY CAKE (VERSION #1)

INGREDIENTS

- 4 large eggs
- 2 teaspoons (8g) vanilla
- 1 teaspoon strawberry extract
- 1/2 cup strawberry syrup (instructions for syrup below)
- 1/2 cup (121g) milk
- 3 cups (300g) cake flour
- 1 3/4 cups (350g) sugar
- 1 Tablespoon (12g) baking powder
- 1/2 teaspoon (3g) salt
- 2 sticks (1cup) (226g) butter at room temperature (Do not soften in microwave)
- **Pink Coloring Gel (optional. We used maybe a couple of drops of Americolor Deep Pink to the batter slightly deepen the color.)

TO MAKE THE STRAWBERRY SYRUP

- 2 cups sliced fresh strawberries (*instructions for frozen strawberries option at the end of recipe)
- 1 Tablespoon (6g) water
- 1/4 to 1/2 cup granulated sugar.....some strawberries are sweeter than others so sweeten to taste

DIRECTIONS

- Pre heat oven to 350 degrees grease and flour two 8 inch pans
- Combine the strawberries, granulated sugar, and water in a saucepan, bring to a boil over medium heat. Once it begins to boil, reduce heat and simmer approx. 10 min. Remove from heat and use a blender or immersion blender to puree until smooth. Refrigerate until cool (10 to 15 minutes). You will have more than 1/2 cup. The extra can be used to spread between the layers, or kept in refrigerator for other uses such as ice cream topping.
- In a small bowl combine the eggs, vanilla, strawberry syrup and blend slightly with a fork. Set aside.
- In the bowl of your mixer combine, flour, sugar, baking powder and salt. Blend on low speed for approximately 30 seconds. Add room temperature butter and 1/2 cup (121 g) milk. Gradually speed to medium speed and beat for 1 1/2 minutes.

- Scrape down the sides of the bowl and add the small bowl of liquid ingredients, beat for 1 minute (a bit longer if using a hand mixer). Scrape the sides and bottom of the bowl and put into prepared cake pans.
- Bake at 350 for 30-35 minutes. It is done when a toothpick inserted in the center comes out clean. Let cool for 10 minutes before removing from pans.
- ** To use frozen strawberries for Strawberry Syrup: 1 10 oz. pkg frozen strawberries 1/4 c. sugar...Do not add sugar if the strawberries are in a sweetened syrup. Thaw strawberries and place in a saucepan. Gradually bring to a boil over medium heat. Once it begins to boil, reduce the heat and simmer until it is reduced to approx. 1 cup. Transfer from saucepan to a blender or use an immersion blender to puree until smooth. Refrigerate until cool. (10-15 minutes)

Cook Time: 30 Minutes