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Strawberry cake recipe from scratch with frozen strawberries

Fresh strawberry cake with strawberry cream cheese icing is here to give us a reason to celebrate every single day. It is made entirely from real strawberries (no blends, gelatin, or artificial food coloring required) and is one of my most treasured dessert recipes. To date, I've used the same strawberry cake recipe to make cakes for all kinds of special life events, ranging from bachelorette parties to my niece's birthday party to my own wedding anniversary. It's also an ideal recipe to make on any given day when you feel like celebrating life. Homemade cake has a way of turning even the most routine evening into a happy mini-event. (There's cake? It couldn't have felt like a party before, but it sure does now!) Instead of making a strawberry cake recipe using cake mix, this homemade strawberry cake is fresh and moist, and its flavor and color comes entirely from real strawberries. I love this cake. It's sublime, and every time I eat it, I can't help but close my eyes, take a moment to appreciate its idyllic fluffy, buttery texture and pure strawberry flavor, and think to myself it's love. It's more special than a box mix recipe, and it's also incomparably more delicious. Make this strawberry cake from scratch; I promise you won't regret it! The very best Strawberry Cake recipe If you told me that in heaven instead of growing fruit, strawberry shrubs sprout fresh strawberry cake, I would believe you. It's divine. For as much as I love dessert – and thus the cake comes in my personal renditions of heaven – I am excruciatingly picky with cake, more than any other kind of dessert. To be truly amazing, a cake must be: Moist. Yes, I use the m word. Nothing disappoints quite like a dry cake. The right kind of robust. While I want my cake to be tender, it should also hold up to my fork. My ideal cake has some fabric, but it's still light and fluffy enough to melt on the tongue. Frosted. Cream cheese frosted, specifically. For this old-fashioned strawberry cake recipe, I made an easy fresh strawberry cream cheese icing. It will take all your willpower not to sit on your counter with the bowl on your lap and quietly, quickly eat it all with a spoon. (Do sneak a few bites though, you'll be happy.) From scratch. If I'm going to eat cake, I want it to be The Real Deal (no strawberry cake with jello). That's why I made this strawberry cake recipe from scratch with only fresh strawberries, no food coloring (were you expecting a hot pink crumb? You will need to add gelatin or use an artificially colored mix), and dropped the box. As low maintenance as possible. Let's be honest. cake is a bit of a pain and everyone knows it. The effort that goes into a from-scratch cake like this is part of what makes it special and why whoever is lucky enough to have a slice will appreciate you for doing so. At the same time, I have ever want to make a recipe more difficult than it should be, including homemade strawberry cake. This takes some time, but it is very feasible. Also a cake lover? Check out all my cake recipes here. My tips for baking the best strawberry cake A few simple steps make this strawberry cake taste like it came from a bakery. Use fresh or frozen strawberries. Both give good results, so choose which option gives you the best quality berries. In spring and summer, I go for fresh strawberries as they are in season. In winter, I find I get better (and cheaper) results using frozen berries. If you use frozen, thaw strawberries completely first. Measure your strawberry puree. I've suggested an approximate amount of whole berries, you'll need to give the strawberry puree called in this recipe, but be sure to double check before adding it to the dough. Don't skip the egg whites. How to make a fluffy cake? This recipe requires a whole egg and two egg whites. The egg whites help the cake rise and make it light and fluffy, while the egg yolk from the whole egg adds richness. Alternate dry and wet ingredients. Essential to ensure the best ever texture. Don't overseed the dough. As soon as the flour disappears, the cake is ready to bake. How to make strawberry cake at home Part of what makes this strawberry cake special are the simple ingredients and ideal texture. Each ingredient plays an important role. This from scratch strawberry cake contains only the steps that are absolutely necessary to give the delicious results that will make you proud of your own baking prowess (which alternates between adding the dry and wet ingredients) and skipping those that are not (no separate egg white flogging, thank God). The ingredients Strawberries. The shining star of this homemade cake recipe. Strawberries make the cake moist, flavorful, and give it a beautiful pink color. You can use fresh strawberries or frozen and thawed strawberries. I also made this recipe with raspberries with excellent results. Flour + whole milk. All-purpose flour helps to give the cake structure and milk provides moisture. As I mentioned above, this cake has the perfect robust yet soft texture. Use whole milk for best results. Even if you don't buy it regularly, go ahead and spring for a small carton. I promise it's worth it. Vanilla extract. Vanilla strawberry cake = heaven. Butter. To give the cake the body and texture it needs. Also, TASTE. Butter is delicious. Sugar. For both sweetness and texture. I do not recommend any substitutes for the sugar. Eggs + egg whites. For volume and texture. Strawberry cream cheese frosting. To create the ultimate strawberry cream cheese icing, I combined butter, low fat cream cheese, powdered sugar, more fresh strawberry puree, salt and vanilla extract. How can you thicken cream cheese frosting? If you like your cream cheese icing to be extra thick, gradually turn in extra icing sugar until your desired stiffness and sweetness is reached. Line a 9-inch cake pan with parchment paper and coat nonstick spray. Puree strawberries. A portion is set aside for the cake and for strawberry cream cheese icing. Whisk together the dry ingredients. In another bowl whisk the wet ingredients. In a stand mixer, cream the butter until fluffy, then add the sugar and cream again. Stop the mixer and add the egg whites, then beat until incorporated. Add the whole egg, mixing until combined. Time to change! Slowly add half of the dry ingredients, then the wet ingredients, then the remaining dry ingredients. Stop mixing as soon as the flour disappears. Pour the dough into the cake pan, smoothing the top. Bake at 350 degrees F for about 30 to 35 minutes. Allow to cool completely. Prepare frosting: Using a stand mixer, beat butter, cream cheese, and strawberry puree, then slowly beat in powdered sugar. Increase the speed, and beat until smooth. Don't overbeat it! Frost: Place the cake on a serving plate. Spread frosting generously over the cake, and garnish with fresh strawberries. Refrigerate until you are ready to serve. When you want to serve it, let it sit at room temperature for at least 15 minutes (you can taste taste more fully if the cake is not ice cold). Enjoy! Bake this recipe as a strawberry layer cake (or a sheet of cake or cupcakes!) As written, this recipe will provide a single 9-inch round layer or a 2-layer mini 6-inch cake. Because the cake is rich and buttery (and because I don't always feel like fussing with cake layers), I bake it as a single layer most often. That said, if you'd like to bake a fresh strawberry layer cake (or even strawberry cupcakes or a strawberry sheet cake) you can definitely use this recipe! Here's how: Making a 2-layer strawberry cake: Double cake and frosting recipe. To make a Mini 2-Layer cake (6 inches): Bake as directed, divide the dough between two 6-inch cake pans like these. Increase frosting recipe by 1.5 (or double it if you like a large amount of frosting). To make a 3-layer strawberry cake: Triple the cake recipe; increase frosting recipe by 2.5 (or triple it if you like a large amount of frosting and want to be sure to have enough). To make a 9×13-inch Strawberry Sheet Cake: Double cake recipe (if you have a little extra dough, you can bake it as cupcakes); increase frosting by 1.5 times (for a thinner layer) or double it (for a thicker layer). To make 12 Cupcakes: No change to the cake dough. Bake cupcakes at 350 degrees F for 22 to 25 minutes. Do do frosting. For an extra special fresh strawberry filling this cream cheese glaze is made with fresh strawberries, so you achieve a fresh strawberry filling by making the recipe as directed. That said, you can also make this a strawberry pie with fresh strawberries in the middle (be sure you follow one of the two-layer cake options listed above). To make a fresh strawberry filling. Cut the strawberries thinly and pat them dry. Place the first layer of cake on your plate and frosting over the top. Arrange the berries in a single layer on top of the icing, then add the next layer of cake. Continue frosting/layering as you like. Strawberry Cake Storage Tips You need to cool a cake with cream cheese icing. Here are some tips on how to store it and what you can do with any leftover cream cheese icing: For Store. Without the optional slices of fresh strawberries added, this cake will last in the fridge for five days. Sliced fresh strawberries will last in a cake for three days in the fridge. They will soften and make bits of the cake moist, but it will still be delicious. To freeze. Frozen or unfrosted cakes can be frozen for up to 2 months. Let it thaw overnight in the fridge, then bring to room temperature before serving. What can I do with Side Stone Cream Cheese Frosting? If you have extra frosting, you can use it as a dip for fruit or pretzels. It would also be deliciously spread on top of cookies or brownies. More Special Cake Recipes Recommended tools to make this cake This fresh strawberry cake with cream cheese icing is incredibly special to me. Whatever occasion you find to make it-a birthday, a birthday, an impromptu I'm in the mood for cake right now, so why not?-I know it will bring a bit of bliss to your kitchen too! 1 cup whole strawberries divided (fresh, or frozen and defrosted), plus extra for garnish1 1/2 cups all-purpose flour1 teaspoon baking soda1/4 teaspoon kosher salt1/4 cup whole milk at room temperature1 1/2 teaspoons pure vanilla extract1/2 cup unsthed butter at room temperature (1 stick)1 cup granulated sugar2 large egg whites at room temperature1 large egg at room temperature2 tbsp unsaid butter at room temperature3 ounces low fat cream cheese at room temperature2 cups powdered sugar plus further, if you prefer a sweeter or stiffer frosting1 tbsp strawberry puree reserved from cake recipe1 pinch kosher salt1/4 teaspoon pure vanilla extract Preheat the oven to 350 degrees F. Line the bottom of a 9-inch round cake pan with parchment paper, then lightly coat with nonstick spray. Devoted. Put the strawberries in a food processor or blender and pulse until pureed. Set 1 tablespoon aside for icing, then measure an extra 1/3 cup for the cake. If you are a little less than 1/3 cup, blend in a few more strawberries as needed. In a medium bowl whisk together the flour, baking powder, and salt. Devoted. In a small bowl whisk together the milk, vanilla, and 1/3 cup strawberry puree. Devoted. In the bowl of a stand mixer equipped with the paddle attachment (or a large bowl), cream the butter at medium-high speed until it is light and fluffy. Slowly add the granulated sugar and continue to beat until fluffy and well combined. Stop the mixer and add the egg whites. Turn on medium, just until incorporated. Add the whole egg and mix again, just until combined. With the mixer on low, slowly add half the flour and mix until the flour disappears. Add in all the strawberry mixture and mix straight until combined. Slowly add the remaining flour mixture, scraping down the sides of the bowl with a spatula as needed. Stop mixing as soon as the flour disappears. If you have a bit of flour stuck to the bottom or sides of the bowl, finish stirring it by hand. Pour the dough into your prepared pan and smooth the top. Bake until a toothpick inserted in the center of the cake comes out clean and the top springs back easily when touched, about 30 to 35 minutes. Place the pan on a cooling rack and leave the cake to cool completely in the pan. Don't be tempted to frost the cake before it's cool, or frosting will turn into a big melting mess. While the cake cools, prepare the icing: In the bowl of a stand mixer equipped with the paddle attachment or a large bowl, beat the butter on medium speed until smooth and fluffy. Whisk in the cream cheese, stopping as soon as the two are fully combined. Reduce the mixing rate to low, then gradually add the powdered sugar. Once it's all been added, increase the mixer speed to medium and continue beating until frosting is smooth. Don't overbeat it-when it looks nice and creamy and evenly mixed, it's time to stop. Whisk in the strawberry puree, salt and vanilla until evenly combined. If you would like to have frosting stiffer or sweeter, gradually turn in extra icing sugar until your desired stiffness/sweetness is reached. To serve: Transfer the cake from the pan to a serving plate. Tuck strips of waxed or parchment paper under the base of the cake to keep the plate clean. Spread frosting generously all over the top of the cake, then down and around the sides. Garnish with fresh berries as desired. Remove strips of paper and refrigerate until ready to serve. Before serving, the cake should stand at room temperature for at least 15 minutes. HOW TO MOVE ON: The cake layer can be baked 1 day in advance – cool completely, then wrap airtight and store at room temperature. Frosting can be prepared 1 day in advance - place in an airtight container in the fridge. CLOGGING: Full frosted or unfro frozen cake can be frozen for up to 2 months – let thaw overnight in the fridge and then bring to room temperature before serving. * To make a 2-layer cake, 3-layer cake, sheet cake, or cupcakes, see notes in the blog post above. Recipe adapted from Sprinkles Bake Shop, via Martha Stewart Serving: 10slice, by 10Calories: 368kcalCarbohydrates: 56gProtein: 4gFat: 14gSaturated Fat: 8g Cholesterol: 55mgFiber: 1gSugar: 41g Create an account to easily save your favourite projects and tutorials. Sign up and for posterity, a look back! The first pictures of my fresh strawberry cake... and by a particular couple too. My original Fresh Strawberry

Layer Cake with Cream Cheese Frosting, as inspired by our wedding cake. The original bride and groom, with crafts inspired by Pinterest. We had strawberry cake at our wedding so I still it for our wedding day. I want to see! Follow @wellplated on Instagram, take a photo, and take it #wellplated. I love knowing what you're doing! This post contains some affiliate links, which means I make a small commission off items you buy at no extra cost to you. Hi, I am Erin Clarke and I am fearlessly dedicated to making healthy food that is affordable, easy to cook, and best of all DELISH. I am a writer and recipe developer here at wellplated.com and of The Well Plated Cookbook. I love both sweets and vegetables and I'm on a mission to save you time and dishes. Welcome! Read more about Erin Erin

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