

Idiot's Kitchen Recipe – Spring Strawberry Cake

Recipe from www.idiotskitchen.com – Adapted from Martha Stewart



Ingredients:

1½ cups flour
1½ teaspoons baking powder
½ teaspoon salt
6 Tablespoons unsalted butter, softened at room temperature – plus extra for greasing the pan
1 cup sugar – plus 1 Tablespoon extra for topping
1 egg
½ cup whole milk
1 teaspoon pure vanilla extract
1 pound strawberries, stems removed and cut in half

Preheat the oven to 350 degrees.

In a medium bowl, sift 1½ cups flour, 1½ teaspoons baking powder, and ½ teaspoon salt. Set aside.

In a large bowl or electric mixer, combine 6 Tablespoons of softened, room temperature butter with 1 cup sugar. Mix on medium high speed until pale yellow, light, and fluffy, about 3 minutes. Add 1 egg, ½ cup milk, and 1 teaspoon real vanilla extract. Mix on medium speed until combined. Remember to scrape down the sides and bottom to incorporate all of the ingredients.

Use some of the leftover butter to liberally grease a standard 10 inch pie pan.

Turn the mixer on the lowest setting and slowly add the flour to the wet ingredients. Mix only until combined – do not over mix. Spoon the batter into the buttered pie pan using a spatula to smooth out the top and make an even layer.

Wash and thoroughly dry 1 pound of fresh, ripe strawberries. Be sure the berries are dry or your cake will get soggy. Remove the stems and cut the berries in half. Arrange the strawberries cut side down on top of the batter placing them as close together as possible. (You may have a few berries leftover for snacking.) Sprinkle 1 Tablespoon of sugar over the top of the berries.

Bake the cake at 350 degrees for 10 minutes then turn the oven down to 325 degrees and bake for 45 minutes more. The cake is done when it is puffy, golden brown, and a toothpick inserted into the center (but not into a berry) comes out clean.

Allow the cake to cool in the pan on a wire rack. Extra good when served with whipped cream.