

Strawberry Cake

Fresh strawberry cake with moist, tender crumb and natural strawberry flavor. Easy homemade recipe with simple ingredients - perfect for summer!

15 min

PREP

35 min

COOK

50 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Strawberry Cake

Ingredients

- 1.5 cup flour
- 4 oz milk
- 3 tbsp plain yogurt
- 1 egg
- 0.5 pack baking powder
- 0.5 pack vanillin
- 1 cup granulated sugar
- 3 tbsp butter
- 1 tsp cocoa powder
- 10 strawberry
- 1 tsp salt

Instructions

- 1 Prepare ingredients and oven**

Preheat oven to 338°F (170°C). Hull and slice 10 strawberries, reserving the nicest slices for topping and setting aside about half for pureeing.
- 2** Line a 9-inch round cake pan with parchment paper and lightly grease with butter.
- 3 Make strawberry puree**

Puree half the strawberries in a blender or food processor until completely smooth, about 1-2 minutes.
- 4 Make the batter**

Cream 4 oz softened butter with 1 cup sugar in a large bowl using an electric mixer until light and fluffy, about 3-4 minutes.
- 5** Beat in 1 egg, then add 3 tablespoons milk, 0.5 pack yogurt, and 1 teaspoon vanilla extract. Mix until smooth and well combined, about 1-2 minutes.
- 6** Fold the strawberry puree into the wet ingredients until evenly distributed.
- 7** Whisk together 1.5 cups flour, 0.5 pack baking powder, and 1 teaspoon salt in a separate bowl.
- 8** Add the flour mixture to the wet ingredients and gently fold together just until no flour streaks remain - don't overmix.

- 9 **Assemble and bake**
Pour batter into the prepared pan and smooth the top. Arrange reserved strawberry slices decoratively on the surface.
- 10 Bake for 35-40 minutes until the center springs back when lightly touched and a toothpick inserted in the center comes out with just a few moist crumbs.
- 11 Cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely before slicing and serving.

Tips

Use room temperature ingredients for the smoothest batter and best texture - remove butter, eggs, yogurt, and milk from the refrigerator 1 hour before baking.

Puree strawberries until completely smooth to avoid chunks that could create air pockets or uneven texture in the finished cake.

Line your cake pan with parchment paper and lightly grease for foolproof release, even with the fruit pieces on top.

Don't overmix the batter once flour is added - fold ingredients together just until no streaks of flour remain to keep the cake tender.

Test doneness with a toothpick inserted in the center - it should come out with a few moist crumbs, not completely clean or with wet batter.

Cool completely on a wire rack before removing from the pan to prevent the cake from breaking apart while still warm.

Reserve the prettiest strawberry slices for the top decoration and use any imperfect berries for the puree to maximize visual appeal.

Dust with powdered sugar just before serving to prevent it from dissolving into the cake's surface.