



# Strawberry Shortcake Cake

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS	YIELD
40 mins	24 mins	64 mins	12 to 16 servings	1 (2 to 3) layer cake

## NOTE

---

This recipe makes three 8-inch layers or two 9-inch layers. If you only have two 8-inch pans, you can still bake three layers by baking them in batches. The baking times for both options are included in the recipe.

## Ingredients

---

### For the cake

- 2 2/3 cups (320g) all-purpose flour
- 1 1/2 cups (300g) sugar
- 2 tablespoons baking powder
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1 cup (227g) unsalted butter, room temperature
- 1 1/4 cups buttermilk
- 2 teaspoons vanilla extract
- 3 large eggs, room temperature

### For the strawberries

- 1 pound fresh strawberries
- 2 tablespoons granulated sugar

### For the whipped cream

- 4 ounces (113g) cream cheese, softened
- 1/2 cup (60g) powdered sugar
- 1/2 teaspoon vanilla extract
- 2 cups heavy cream
- A few whole strawberries, to decorate

## Method

---

### 1. Preheat the oven:

Preheat the oven to 350°F. Lightly grease and flour three 8-inch cake pans or two 9-inch round cake pans. If desired, line the bottom of the pans with parchment rounds.

### 2. Combine the dry ingredients;

In the bowl of a stand mixer fitted with the paddle attachment, combine the flour, sugar, baking powder, salt, and baking soda.

### 3. Add the butter and buttermilk:

Add the butter and mix on low speed until the mixture looks sandy, about 2 minutes.

Pour in the buttermilk and vanilla extract. Mix on low speed until combined, about 30 seconds. Then increase the speed to medium and continue mixing for 30 seconds.

### 4. Add the eggs:

Add the eggs, one at a time, mixing on low speed until fully combined. Scrape the bottom and sides of the mixing bowl with a spatula after each addition. After adding the last egg, mix on medium-high speed for 30 seconds. The batter should be smooth and thick.

**5. Transfer the batter to cake pans:**

Divide the batter evenly among the pans and smooth the tops with an offset spatula or the back of a spoon. If you have a kitchen scale, each layer should weigh about 15 ounces (425g) for three 8-inch layers, or about 22 1/2 ounces (640g) per layer for two 9-inch layers.

**6. Bake:**

For 8-inch cakes, bake for 21 to 24 minutes. If you're baking two 9-inch layers, bake for 28 to 33 minutes. The edges should just be starting to pull from the sides of the pan and turning golden brown. A toothpick inserted into the center of one of the layers should come out clean.

Cool the cakes in the pan for 5 minutes. Run an offset spatula or butter knife around the edge of the cakes to loosen them from the pan, then carefully turn them out onto a rack to cool completely.

**Tip**

If you only have two 8-inch cake pans, you can bake the three layers in batches. Let the cakes cool in the pan for 5 minutes before turning them out onto a rack to cool. Wash one of the pans, then lightly grease and dust it with flour. Pour in the remaining batter and bake.

**7. Prepare the strawberries:**

While the cakes cool, prepare the macerated strawberries. Use a paring knife to hull the strawberries. Then, placing them flat side down on the cutting board, slice them into 1/8 to 1/4-inch slices.

Transfer the sliced strawberries to a bowl, pour in the sugar, and stir to coat them evenly. Cover the bowl and let the strawberries sit at room temperature for 30 minutes.

**8. Make the whipped cream:**

In the cleaned bowl of a stand mixer fitted with the whisk attachment, beat the cream cheese, powdered sugar, and vanilla extract on medium speed until smooth, 1 to 2 minutes.

With the mixer still running, slowly pour in the heavy cream in a steady stream. Continue beating on medium speed until the mixture thickens and stiff peaks form. When you lift the whisk out of the cream, the whipped cream should come to a point at the tip of the whisk that stays upright.

**9. Assemble the cake:**

Place one of the cake layers, right side up, on a large plate or cake stand. Use an offset spatula or the back of a spoon to spread about 1 cup (1 1/2 cups for a 9-inch two-layer cake) of the whipped cream evenly over the cake layer. Arrange half of the strawberries in an even layer on top of the whipped cream. Repeat with the second cake layer.

If you're making a two-layer cake, top with another 1 1/2 cups of whipped cream and pile the remaining strawberries on top. For a three-layer cake, add the last layer and spread with about 1 cup of the whipped cream. Use an offset spatula or the back of a spoon to create swoops and swirls. Garnish the top of the cake with extra strawberries.

**Tip**

You will have extra whipped cream left over. You can frost the sides of the cake if desired, or serve slices with an extra dollop.

**10. Storage:**

The cake is best enjoyed immediately after assembly.

That said, it will keep, covered, for up to 3 days in the refrigerator. It won't look as pretty as the strawberry juice starts to run, but it's still delicious. The extra whipped cream will keep in an airtight container in the fridge for up to 3 days.

**Love the recipe? Leave us stars and a comment below!**

**Nutrition Facts** (per serving)

---

383	26g	35g	4g
<b>CALORIES</b>	<b>FAT</b>	<b>CARBS</b>	<b>PROTEIN</b>