



# Strawberry Cake

This is the best fresh strawberry cake made with with real strawberries. The secret is adding a fresh strawberry reduction to your cake batter and mix the rest into your buttercream frosting for a fresh strawberry cake recipe that tastes like real strawberries!

## Recipes

- 14 ounces all purpose flour
- 1 ½ teaspoons baking powder
- 1 teaspoon baking soda
- 8 ounces unsalted butter
- 10 ounces granulated sugar
- 1 teaspoon vanilla extract
- 1 ½ teaspoon strawberry zest
- 1 Tablespoon lemon juice fresh
- 6 ounces egg
- 4 ounces strawberry reduction
- 6 ounces milk room temperature, whole milk is best
- ½ teaspoon Pink food color

## Steps:

1. Grease three 8" cake pans with cake goop or preferred pan release
2. In a separate medium bowl, whisk together the milk, strawberry reduction, strawberry emulsion, vanilla extract, lemon extract, lemon zest, lemon juice, and pink food coloring.
3. In a separate medium bowl, whisk together the flour, baking powder, baking soda and salt.
4. Add room temperature butter to your stand mixer with the paddle attachment and beat at medium speed until smooth and shiny, about 30 seconds.
5. Gradually sprinkle in the sugar, beat until mixture is fluffy and almost white, about 3-5 minutes.