

# Strawberry Spoon Cake

By Jerrelle Guy

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**Total Time** 30 minutes, plus  
cooling

**Rating** ★ ★ ★ ★ ★ (10,824)

This unfussy cake with a top layer of jammy strawberries is so gooey it's best to serve the whole thing with a spoon. The batter comes together quickly with minimal effort, using basic pantry ingredients and a small handful of berries — frozen or fresh. If you're using frozen, be sure to defrost them in the microwave first. Extract as much juice as possible from the fruit by macerating and mashing it, so that it lends the cake additional moisture while baking. Add a dash of freshly ground cardamom or ground ginger on top before baking it off, if you like, or some ribbons of fresh basil once it's hot out of the oven. Whatever embellishments you decide on, burrowing warm spoonfuls of this cake beside scoops of vanilla ice cream is the most important thing.

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## INGREDIENTS

**Yield:** 4 servings

½ cup/115 grams unsalted butter  
(1 stick), melted, plus more for  
greasing

5 ounces/145 grams frozen and  
thawed or fresh, hulled strawberries  
(about 1 cup)

⅔ cup/150 grams packed light  
brown sugar

½ cup/120 milliliters whole milk,  
at room temperature

½ teaspoon kosher salt

1 cup/130 grams all-purpose flour

1 teaspoon baking powder

Vanilla ice cream, for serving

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## PREPARATION

### Step 1

Heat oven to 350 degrees and grease an 8-inch (square or round) baking dish with butter. Set aside.

### Step 2

Using your hands or the back of a fork, mash the berries to release all their juices, and stir in ⅓ cup of the brown sugar. Set aside.

### Step 3

In a medium bowl, whisk together the melted butter, remaining ⅓ cup brown sugar, milk and salt, then add the flour and baking powder and continue whisking just until the batter is smooth. Transfer the batter (it's not much) to the greased baking dish, and spread evenly into corners.

### Step 4

Spoon the strawberries and all their juices over the top of the cake batter. Place in the oven and bake for 20 to 25 minutes, or just when a toothpick comes out clean in the center. Remove from the oven and allow to cool for 3 to 5 minutes before spooning into bowls. Serve warm with ice cream.

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