



Strawberry Cake

6 Tbsp unsalted butter, softened, plus more for buttering pan
1½ cups all-purpose flour
1½ tsp baking powder
½ tsp salt
1 cup sugar
1 large egg, beaten
½ cup buttermilk
1 tsp vanilla extract
2 cups hulled, sliced strawberries, plus more for serving
2 Tbsp turbinado sugar

Preheat oven to 350 F. Butter a 10-inch springform pan or pie plate. Sift flour, baking powder and salt together into a medium bowl; set aside.

Mix butter and sugar in a bowl with an electric mixer until pale and fluffy, about 3 minutes. Add egg, buttermilk and vanilla extract. Mix until combined.

Gradually mix in flour mixture. Transfer batter to prepared pan. Arrange strawberries on top of batter. Sprinkle turbinado sugar over berries.

Bake cake 10 minutes, then reduce oven temperature to 325 F. Bake until cake is golden brown and firm to the touch, about 50 to 55 minutes. Let cool in pan, then plate. Top with additional sliced strawberries. Cut into wedges to serve. Store cake at room temperature, for up to 2 days. Makes 10 servings.

Tip: Serve with whipped cream.

Recipe and photo courtesy of Maria Lichty (twopeasandtheirpod.com)

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Strawberry Vanilla Smoothie

1½ cups almond milk or any other nondairy beverage
2 cups frozen strawberries, hulled
½ cup vanilla yogurt or silken tofu
½ tsp vanilla extract
Fresh strawberries, for garnish

Place all ingredients except garnish into a blender and blend until smooth; pour into glasses. Garnish with fresh strawberries. Makes 2 servings.

Recipe and photo courtesy of Stacie Vaughan (simplystacie.net)

