

Strawberry Dream Cake from The Best of America's Test Kitchen 2012



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Prep time

Cook time

Total time

from [*The Best of America's Test Kitchen 2012*](#)

Author: Taking On Magazines One Recipe At A Time

Recipe type: Cake

Cuisine: American

Serves: 12

Ingredients

Cake

- 10 ounces (2 cups) frozen whole strawberries
- $\frac{3}{4}$ cup whole milk, room temperature
- 6 large egg whites, room temperature
- 2 teaspoons vanilla extract
- $2\frac{1}{4}$ cups (9 ounces) cake flour
- $1\frac{3}{4}$ cups (12 $\frac{1}{4}$ ounces) granulated sugar
- 4 teaspoons baking powder
- 1 teaspoon salt
- 12 tablespoons unsalted butter, cut into 12 pieces and softened

Frosting

- 10 tablespoons unsalted butter, softened
- $2\frac{1}{4}$ cups (9 ounces) confectioners' sugar
- 12 ounces cream cheese, cut into 12 pieces and softened
- Pinch salt
- 8 ounces fresh strawberries, hulled and sliced thin (2 cups)

Instructions

1. Put the oven rack in the middle and heat the oven to 350. Grease two 9-inch cake pans, line with parchment paper, grease that and then flour pans.
2. Put thawed strawberries in a bowl, cover and microwave about 5 minutes, when strawberries are soft and juices are released. Set a fine-mesh strainer over a saucepan and press the strawberries through, reserving the solids. You should have $\frac{3}{4}$ cup of juices. Bring juice to a boil and cook, stirring occasionally, 6-8 minutes or until syrupy and reduced to $\frac{1}{4}$ cup. Add the milk to the

juice with a whisk.

3. Whisk together strawberry milk, egg whites and vanilla in a bowl. In another bowl, mix flour, sugar, baking powder, and salt on low speed until combined. Add butter, 1 piece at a time and mix until pea-sized pieces remain. Add half of milk mixture. Beat until light and fluffy, about 1 minute. Add remaining milk mixture and beat until incorporated, 30 seconds. Give batter a final stir by hand.
4. Divide batter between the two cake pans and bake until toothpick in center comes out clean, 20-25 minutes. Switch and rotate pans halfway through baking. Cool cakes on a wire rack for 10 minutes, then remove cakes from pans and cool complete for 2 hours.
5. Mix butter and sugar at low speed until combined, 30 seconds. Increase speed to medium-high and beat until pale and fluffy, about 2 minutes. Add cream cheese, 1 piece at a time, and beat until incorporated, about 1 minute. Add strawberry solids and salt. Mix until combined.
6. Dry sliced fresh strawberries.
7. When cakes are cool, spread $\frac{3}{4}$ cup frosting over bottom layer. Press strawberry slices into frosting and cover with $\frac{1}{4}$ more frosting. Add top cake layer and spread remaining frosting over top and sides.