

## My Favorite Fluffy Strawberry Cake with Whipped Cream Frosting

Some desserts just feel like spring, and this



**OVEN**  
**350°F**

**TIME**  
**15 mins**

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### INGREDIENTS

You'll Need (Serves 8-10 | Prep Time: 15 mins | Bake Time: 30-35 mins)

For the Cake: 1 1/2 cups all-purpose flour 1 1/2 teaspoons baking powder ... 1/2 teaspoon salt 1/2 cup unsalted butter, softened 1 cup granulated sugar 2 large eggs 1/2 cup milk 1 teaspoon vanilla extract 1 cup finely chopped fresh strawberries:

For the Whipped Cream Frosting: 1 cup heavy whipping cream 3 tablespoons powdered sugar 1/2 teaspoon vanilla extract Optional: Extra sliced strawberries for topping How I Make It (:

### DIRECTIONS

1. Step-by-: Step)
2. Preheat and : Prep the Pan
3. I preheat the oven to 350°F (175°C) and lightly grease a 9-inch round cake pan. I also dust it with flour or line the bottom with parchment paper so the cake comes out clean and easy.
4. Mix the : Dry Ingredients
5. In a medium bowl, I whisk together the flour, baking powder, and salt. Keeping this mixture separate at first helps make sure everything combines evenly when I start mixing it into the batter.
6. Cream the : Butter and Sugar
7. In a large bowl, I beat the softened butter and sugar together until it's light and fluffy-this takes about 2-3 minutes with a hand mixer. Don't skip this step-it's what gives the cake that tender crumb.
8. Add the : Eggs and Vanilla
9. Next, I add the eggs one at a time, beating well after each. Then I stir in the vanilla extract. The mixture might look a little curdled at this point, but it all comes together once the flour goes in.
10. Alternate : Dry and Wet
11. I add the flour mixture in three parts, alternating with the milk. So: flour, milk, flour, milk, flour. I mix just until combined each time to keep the batter light and smooth.
12. Fold in the : Strawberries
13. Now for the best part-I gently fold in the chopped strawberries. The goal is to evenly distribute them without crushing the fruit or overworking the batter.

14. I pour the batter into the prepared cake pan and smooth the top. Into the oven it goes for 30-35 minutes, or until a toothpick inserted in the center comes out clean.
15. Once it's done, I let the cake cool in the pan for 10 minutes, then transfer it to a wire rack to cool completely.
16. Make the : Whipped Cream Frosting
17. While the cake cools, I whip the cream with powdered sugar and vanilla until stiff peaks form. It should hold its shape when you lift the beaters, but still look soft and billowy-not dry or over-whipped.
18. Frost and : Finish
19. Once the cake is cool, I spread the whipped cream frosting over the top in swoops and swirls. I like to top it with fresh sliced strawberries for extra color and flavor, especially if I'm serving guests.
20. Then it's slice-and-serve time-and yes, it's as good as it looks.

## TIPS FOR SUCCESS

Chop the strawberries small : Bigger chunks can make the cake soggy.

Finely chopped fruit blends in better.

Let the cake cool completely before frosting.

Warm cake + whipped cream = disaster.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/my-favorite-fluffy-strawberry-cake-with-whipped-cream-frosting/>