

## Fresh Strawberry Buttermilk Cake with Luscious Homemade Frosting

If you're looking for a cake that screams



**OVEN**  
**350°F**

**TIME**  
**5 min**

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### INGREDIENTS

For the Strawberry Buttermilk Cake:

2<sup>1</sup>/<sub>2</sub> cups all-purpose flour

2<sup>1</sup>/<sub>2</sub> tsp baking powder

1<sup>1</sup>/<sub>2</sub> tsp baking soda

1/2 tsp salt

1 cup unsalted butter, softened

1<sup>3</sup>/<sub>4</sub> cups granulated sugar

4 large eggs

1 tsp vanilla extract

1/2 cup mashed fresh strawberries

1 cup buttermilk

Optional: 1/2 cup finely chopped strawberries folded in for texture

For the Vanilla Buttercream Frosting:

4 cups powdered sugar

2-3 tbsp heavy cream or milk

2 tsp vanilla extract

Pinch of salt

### DIRECTIONS

- 1.** Step 1: Preheat & Prep: Preheat oven to 350°F (175°C). Grease and flour two 9-inch round cake pans (or line with parchment rounds).
- 2.** Step 2: Mix Dry Ingredients: In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. Set aside.
- 3.** Step 3: Cream the Butter & Sugar: In a large bowl, cream the softened butter and sugar together until light and fluffy, about 3-4 minutes.
- 4.** Step 4: Add Eggs & Strawberries: Add eggs one at a time, beating well after each. Stir in vanilla extract and mashed strawberries.
- 5.** Step 5: Alternate Dry Ingredients & Buttermilk: Add the dry ingredients to the wet mixture in 3 parts, alternating with the buttermilk, beginning and ending with the dry. Stir just until combined-don't overmix.
- 6.** If using chopped strawberries, fold them in gently with a spatula.
- 7.** Step 6: Bake: Divide batter evenly between the prepared pans and smooth the tops. Bake for 25-30 minutes or until a toothpick inserted in the center comes out clean. Cool in pans for 10 minutes, then invert onto wire racks and cool completely.
- 8.** Step 7: Make the Frosting: Beat softened butter until creamy. Gradually add powdered sugar, 1 cup at a time, beating between each addition. Add cream or milk, vanilla, and salt. Beat for 2-3 minutes until fluffy and spreadable.
- 9.** Step 8: Assemble the Cake: Place one cake layer on a plate or stand. Spread a thick layer of frosting on top. Add the second cake layer and frost the top and

sides as desired. Garnish with fresh strawberries if you like.

### TIPS FOR SUCCESS

Room-temp ingredients mix better and yield fluffier results.

Cool completely before frosting to avoid a melty mess.

Use a serrated knife to level cakes if needed.

Chill the frosted cake for 20 minutes before slicing for cleaner cuts.

