

Strawberry Drip Cake Bliss - A Berry Dream You Can Bake

Real strawberries in the batter and frosting



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Cake:

- 2 ½ cups all-purpose flour
- 2 ½ teaspoons baking powder
- ½ teaspoon salt
- 1 cup unsalted butter, softened
- 2 cups granulated sugar
- 4 large eggs
- 1 cup whole milk
- 1 tablespoon vanilla extract
- ½ cup strawberry purée

For the Frosting:

- 1 ½ cups unsalted butter, softened
- 6 cups powdered sugar
- 1 teaspoon vanilla extract

For the Drip:

- 1 cup white chocolate chips
- ½ cup heavy cream

For Decoration:

- Fresh strawberries
- Sprinkles

DIRECTIONS

- 1.** Preheat & Prepare: Preheat your oven to 350°F (175°C). Grease and flour three 8-inch round cake pans or line with parchment.
- 2.** Mix Dry Ingredients: In a large bowl, whisk together flour, baking powder, and salt. Set aside.
- 3.** Cream Butter & Sugar: In a separate bowl, beat the butter and sugar together until light and fluffy. Add eggs one at a time, mixing well, then stir in vanilla.
- 4.** Combine Batter: Alternate adding dry ingredients and milk to the butter mixture, beginning and ending with dry. Mix until just combined. Gently fold in the strawberry purée.
- 5.** Bake the Layers: Divide the batter evenly between the pans and bake for 25-30 minutes, or until a toothpick comes out clean. Let cool in pans before turning out onto a rack.
- 6.** Make the Frosting: Beat the butter until creamy. Add powdered sugar gradually, followed by strawberry purée and vanilla. Beat until fluffy and smooth.
- 7.** Assemble the Cake: Level cake layers if needed. Stack them with a generous spread of frosting between each. Frost the entire cake and chill briefly.
- 8.** Make the White Chocolate Drip: Microwave the white chocolate chips and heavy cream in 30-second bursts, stirring in between, until smooth. Let cool slightly.
- 9.** Add the Drip: Using a spoon or piping bag, carefully pour the ganache over the top of the cake, letting it drip down the edges.
- 10.** Decorate: Top with fresh strawberries and sprinkles for a berry-beautiful finish.

TIPS FOR SUCCESS

Use ripe strawberries for the purØe for maximum natural flavor.

Chill the cake before applying the drip so the ganache sets quickly.

For sharp cake edges, freeze layers for 30 minutes before frosting .

Use a spoon to test the drip consistency-it should flow slowly, not runny.

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

Original recipe: <https://chefmaniac.com/strawberry-drip-cake-bliss-a-berry-dream-you-can-bake/>