

Strawberry Layer Cake: The Ultimate Recipe for a Fresh and Flavorful Cake

Strawberry Puree (for filling & cake batter)



OVEN
350°F

TIME
15 min

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INGREDIENTS

Strawberry Puree (for filling & cake batter):

2 cups fresh or frozen strawberries

2 tbsp sugar (optional)

1 tsp lemon juice

Cake:

2 ½ cups (315g) cake flour (or all-purpose with 1
tbsp cornstarch per cup)

1 tbsp baking powder

¼ tsp baking soda

¼ tsp salt

¾ cup (170g) unsalted butter, room temperature

1 ¾ cups (350g) granulated sugar

5 large egg whites, room temperature

1/3 cup sour cream or Greek yogurt

2 tsp vanilla extract

¼ cup whole milk

¼ cup fresh strawberry puree (from the recipe
above)

Strawberry Icing (Buttercream):

1 cup (225g) unsalted butter, softened

3 ¾-4 cups (400-480g) powdered sugar

¼ cup cooled, reduced strawberry puree (can use
some from above or make extra)

1 tsp vanilla extract

Pinch of salt

1-2 tbsp heavy cream (as needed)

Swaps and Notes:

Cake Flour: Cake flour is ideal for a light, tender crumb. If you don't have it, you can create a substitute by measuring out 2 ½ cups of all-purpose flour, removing 5 tablespoons, and replacing them with 5 tablespoons of cornstarch. Sift it together for the best results.

Sour Cream/Greek Yogurt: This is key for moisture and a slight tang that complements the strawberries. Don't skip this!

Butter and Egg Whites: Make sure both are at room temperature. This helps them combine properly, giving you a smooth batter and a fluffy final product.

Strawberry Puree: You can use fresh or frozen strawberries. The sugar is optional, but it helps bring out the natural sweetness of the berries. You'll need about 1 ½ cups total from the two cups of fresh strawberries.

Icing Consistency: Don't be afraid to adjust the amount of powdered sugar or heavy cream to get the consistency you want. For a thicker icing, add more sugar; for a thinner, smoother icing, add more cream.

Instructions:

Strawberry Puree:

Combine & Cook: In a small saucepan, combine the strawberries, sugar, and lemon juice over medium heat.

Reduce: Bring the mixture to a simmer and cook for 10-15 minutes, stirring occasionally, until the berries have broken down and the mixture has thickened.

Blend & Cool: Blend the cooked mixture until smooth using an immersion blender or a regular blender. Let it cool completely. Set aside about ½ cup for the cake batter and reserve the remaining ¾ cup for the filling.

Prep: Preheat your oven to 350°F (175°C). Grease and line your cake pans with parchment paper. This recipe works well for two 9-inch round pans or three 8-inch round pans.

DIRECTIONS

- 1. Strawberry Puree:: Combine & Cook:** In a small saucepan, combine the strawberries, sugar, and lemon juice over medium heat.
- 2. Reduce:** Bring the mixture to a simmer and cook for 10-15 minutes, stirring occasionally, until the berries have broken down and the mixture has thickened.
- 3. Blend & : Cool:** Blend the cooked mixture until smooth using an immersion blender or a regular blender. Let it cool completely. Set aside about ½ cup for the cake batter and reserve the remaining ¾ cup for the filling.
- 4. Cake:: Prep:** Preheat your oven to 350°F (175°C). Grease and line your cake pans with parchment paper. This recipe works well for two 9-inch round pans or three 8-inch round pans.
- 5. Dry : Ingredients:** In a medium bowl, whisk together the cake flour, baking powder, baking soda, and salt.
- 6. Cream : Butter & Sugar:** In a large bowl, use a stand mixer or a hand mixer to beat the room temperature butter and granulated sugar on medium-high speed for 3-4 minutes, until the mixture is light and fluffy.
- 7. Add : Eggs & Extracts:** Add the egg whites, one at a time, beating well after each addition. Mix in the vanilla extract and sour cream until combined.
- 8. Combine : Wet and Dry:** Alternately add the dry ingredients and the whole milk to the butter mixture, beginning and ending with the dry ingredients. Mix on low speed until just combined. Fold in the cooled strawberry puree.
- 9. Bake:** Divide the batter evenly between your prepared

pans. Bake for 22-26 minutes, or until a toothpick inserted into the center comes out clean.

10. **Cool:** Let the cakes cool in the pans for 10 minutes before inverting them onto a wire rack to cool completely.
11. **Strawberry Icing (Buttercream):: Cream Butter:** In a large bowl, beat the softened butter until creamy, about 2-3 minutes.
12. **Add : Sugar:** Add the powdered sugar, 1 cup at a time, mixing on low speed between additions to avoid a sugar cloud.
13. **Add : Flavor:** Mix in the vanilla extract, a pinch of salt, and the ¼ cup of cooled strawberry puree.
14. **Adjust : Consistency:** If the frosting is too thick, add heavy cream 1 tablespoon at a time until it reaches a fluffy, spreadable consistency. Beat on high speed for 2-3 minutes for an extra-fluffy texture.
15. **Assembly:: Level:** Once the cakes are completely cool, level them with a serrated knife if needed.
16. **Stack & : Fill:** Place the first layer of cake on your serving plate. Pipe a ring of frosting around the edge to create a dam. Fill the center with some of the reserved strawberry puree filling.
17. **Repeat:** Place the second layer on top and repeat the process with the frosting dam and puree.
18. **Frost:** Place the final layer on top. Frost the entire cake with the strawberry buttercream, and get creative with your decorating.
19. **Decorate:** Garnish with fresh strawberry slices, freeze-dried strawberry dust, or white chocolate shavings for a beautiful finish.
20. **Tips for Success: Don't Overmix:** Overmixing the cake batter will develop the gluten and result in a tough, dense cake. Mix until the ingredients are just combined.
21. **Puree : Consistency:** Make sure the strawberry puree is reduced and thick enough to color the cake and frosting without making them too runny.
22. **Cool : Completely:** Do not attempt to frost the cakes while they are still warm, or the buttercream will melt.
23. **Clean : Slicing:** To get clean slices, use a hot knife that you've dipped in warm water and wiped clean between each cut.
24. **Serving Suggestions and Pairings:** This cake is a showstopper on its own, but it pairs beautifully with a simple glass of milk or a cup of hot coffee. For a summer gathering, it's the perfect centerpiece.
25. **Nutritional Information (Per Serving):** Please note: This is an approximation and can vary based on the specific ingredients used.

SWAPS & NOTES

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and replacing them with 5 tablespoons of cornstarch.

Sift it together for the best results.

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

Original recipe: <https://chefmaniac.com/strawberry-layer-cake-the-ultimate-recipe-for-a-fresh-and-flavorful-cake/>