

How to Make the Best Almond Strawberry Cake with Fresh Berries

1/2 cup almond flour or finely ground blanched almonds



OVEN
350°F

TIME
3-4 min

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INGREDIENTS

2 cups all-purpose flour
1/2 cup almond flour or finely ground blanched almonds
1 tbsp baking powder
1/2 tsp salt
1 cup unsalted butter, softened
1 1/2 cups granulated sugar
4 large eggs, at room temperature
1 cup whole milk, at room temperature
2 tsp vanilla extract
1 tsp almond extract
1 cup fresh strawberries, hulled and quartered
4 cups powdered sugar
1 tsp vanilla extract
1-2 tbsp heavy cream or milk
Fresh whole strawberries and sliced almonds (optional)

Swaps and Notes:

Almond Flour: Using a mix of all-purpose and almond flour gives the cake a wonderful, tender crumb and a richer almond flavor.

Milk: Whole milk works best for a moist cake, but you can use 2% or even a non-dairy milk like almond milk in a pinch.

Fresh Strawberries: This recipe relies on fresh strawberries for the best flavor. If you use frozen, be sure to thaw them and drain off any

excess liquid before pureeing.

Frosting Consistency: For a thicker frosting, add less cream. For a thinner, more spreadable frosting, add a bit more.

Step-by-Step Instructions:

Prepare the Cake Batter: Preheat your oven to 350°F (175°C). Grease and flour two 8-inch round cake pans. In a medium bowl, whisk together the all-purpose flour, almond flour, baking powder, and salt.

Cream the Butter and Sugar: In a large bowl, using a stand mixer or hand mixer, cream the softened butter and granulated sugar together on medium-high speed until light and fluffy, about 3-4 minutes.

Add Eggs and Extracts: Beat in the eggs one at a time, mixing well after each addition. Mix in the vanilla and almond extracts.

Combine Wet and Dry Ingredients: With the mixer on low speed, alternately add the dry ingredients and the milk to the wet mixture, beginning and ending with the dry ingredients. Mix until just combined, being careful not to overmix.

Bake the Cakes: Divide the batter evenly between the two prepared pans. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Let the cakes cool in the pans for 10 minutes before inverting them onto a wire rack to cool completely.

Make the Frosting: While the cakes are cooling, prepare the strawberry puree. In a food processor or blender, puree the fresh strawberries until smooth. Set aside. In a large bowl, beat the softened butter on medium speed until creamy. Gradually add the powdered sugar, beating until smooth. Mix in the vanilla extract. Slowly add the strawberry puree, beating until the frosting is a beautiful pink color and well combined. If the frosting is too thick, add a tablespoon of heavy cream or milk.

Assemble and Decorate: Place one cake layer on a serving platter. Spread a generous layer of strawberry frosting over the top. Place the second cake layer on top and cover the entire cake with the remaining frosting. Garnish with fresh strawberries and sliced almonds if desired.

Tips for Success:

Room Temperature Ingredients: As with all baking, using room temperature butter, eggs, and milk will give you a smoother batter and a more consistent cake.

Don't Overmix: Overmixing can lead to a tough cake. Mix until the ingredients are just combined.

Strawberry Puree: Make sure your strawberry puree is smooth, as any large chunks will make the frosting difficult to spread. You can strain it

through a fine-mesh sieve for an even smoother finish.

Serving Suggestions and Pairings:

Nutritional Information Per Serving:

Calories: 600-700

DIRECTIONS

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11. Serving Suggestions and Pairings: This cake is a celebration in itself, so it doesn't need much to accompany it. A simple scoop of vanilla ice cream or a dollop of fresh whipped cream would be delicious. For a refreshing drink to serve alongside it, my blueberry lemonade is the perfect complement, with its fruity, tangy notes.
12. Nutritional Information Per Serving: Calories: 600-700
13. Fat: 35-40g
14. Carbohydrates: 70-80g
15. Protein: 8-10g
16. Please note: Nutritional information is an estimate and can vary based on specific ingredients and brands used.
17. Storage and Leftover Tips: This cake is best enjoyed within 2-3 days. Store it covered in the refrigerator to keep the frosting firm and the strawberries fresh. For the best texture, let the cake sit at room temperature for 20-30 minutes before serving.
18. More Recipes You Will Love: If you love baking and sweet treats, here are a few more of my favorites that I know you'll enjoy:
19. For a fun, colorful, and surprising dessert, my Unicorn Poke Cake is always a conversation starter.
20. My Chocolate : Chip Banana Bread is a delicious way to use up overripe bananas and it always turns out perfectly moist.
21. For a simple, no-bake classic that never fails, these old-school no-bake cookies are a must-try.
22. If you want a seriously indulgent treat, these Chocolate Chip Cookie Dough Brownie Bombs are a sweet obsession.
23. Final Thoughts: This almond strawberry cake is a celebration of simple, fresh flavors. It's a testament to the fact that with a little care and attention, a classic can be elevated into something truly special. I hope you enjoy baking it as much as I do!
24. What's your favorite occasion to bake a beautiful cake? Let me know in the comments below!

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

Original recipe: <https://chefmaniac.com/how-to-make-the-best-almond-strawberry-cake-with-fresh-berries/>