

Easy Homemade Strawberry Shortcake Layer Cake: A ChefManiac Classic

There is something undeniably romantic about a classic French



OVEN
350°F

TIME
3-5 min

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INGREDIENTS

List

For the Cake Layers:

For the Chantilly Cream:

DIRECTIONS

1. Bake the : Cake Layers
2. Start by preheating your oven to
3. 350°F (175°C)
4. . Grease and line two 8-inch round cake pans with parchment paper. In a medium bowl, whisk together your flour, baking powder, and salt. In a large bowl (or stand mixer), cream the butter and sugar until light and fluffy-this usually takes about 3-5 minutes. Add eggs one at a time, followed by the vanilla. Gradually add the dry ingredients and milk, alternating between them, until the batter is smooth. Divide the batter evenly between the pans and bake for
5. 25-30 minutes
6. . Let them cool completely before slicing.
7. Macerate the : Strawberries
8. While the cakes cool, slice your berries and toss them with 2 tablespoons of sugar. Let them sit for at least 15 minutes. This process, called maceration, draws out the moisture and creates a delicious "juice" that will flavor the sponge.
9. Whip the : Chantilly
10. In a chilled bowl, whisk the cold heavy cream, powdered sugar, and vanilla. Beat until you reach
11. soft to medium peaks
12. . Be careful not to over-beat, or you'll end up with sweetened butter!
13. Assemble the : Masterpiece
14. Carefully slice your cooled cake rounds horizontally to create 4 thin layers. Place the first layer on your serving plate. Spread a generous layer of Chantilly

cream, top with a layer of sliced strawberries, and add a light drizzle of caramel. Repeat until the final layer is on top. Decorate the exterior with swirls of cream, whole strawberries, and your mint or flowers.

SWAPS & NOTES

The Flour: While all-purpose works perfectly, you can use cake flour for an even finer, more delicate crumb.

The Berries: If strawberries aren't in season, raspberries or blackberries make a wonderful substitute.

Dairy-Free: You can use a high-fat coconut cream for the Chantilly and almond milk for the cake, though the flavor profile will shift slightly.

Make it No-Bake: On those sweltering July days when you can't bear to turn on the oven, try this easy ice cream sandwich cake instead.

TIPS FOR SUCCESS

Cold Tools: For the best whipped cream, put your whisk and bowl in the freezer for 10 minutes before starting.

Level the Cake: If your cakes domed in the oven, use a serrated knife to level the tops so they stack evenly.

Don't Overmix: When adding the flour to the wet ingredients, mix only until just combined to avoid a tough cake.

If you enjoy simple, foolproof bakes, you should also try these rainbow sprinkle cookies.

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

Original recipe: <https://chefmaniac.com/easy-homemade-strawberry-shortcake-layer-cake-a-chefmaniac-classic/>