

The Ultimate Strawberry Drip Cake: A Showstopping Berry-Licious Dream

Strawberry Drip Cake Bliss: A Berry-Licious Dream Unfolded!



OVEN
350°F

TIME
10 min

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INGREDIENTS

For the Cake:

2 ½ cups all-purpose flour: The foundation of our sponge.

2 ½ teaspoons baking powder: To give us that perfect, airy lift.

¾ teaspoon salt: To balance the sweetness of the berries.

1 cup unsalted butter, softened: Provides richness and a tender crumb.

2 cups granulated sugar: For sweetness and moisture.

4 large eggs: Room temperature eggs incorporate much better!

1 cup whole milk: Adds fat and moisture for a soft texture.

1 tablespoon vanilla extract: A high-quality extract makes a huge difference.

¾ cup strawberry purée: Fresh strawberries blended and strained.

For the Frosting:

1 ½ cups unsalted butter, softened: The base of our silky buttercream.

6 cups powdered sugar: Sifted to ensure there are no lumps.

¾ cup strawberry purée: Gives the frosting a natural pink glow.

1 teaspoon vanilla extract: For that classic aromatic finish.

For the Drip:

1 cup white chocolate chips: Choose a brand that melts smoothly.

$\frac{1}{2}$ cup heavy cream: Essential for the right ganache consistency.

For Decoration:

Fresh strawberries: Whole or halved for the top.

Sprinkles: Because every celebration needs a little extra joy!

DIRECTIONS

- 1. Preheat & Prep:** Preheat your oven to 350°F (175°C). Properly preparing your pans is the secret to a stress-free bake. Grease and flour three 8-inch cake pans, or use parchment paper rounds at the bottom for an easy release.
- 2. Mix Dry Ingredients:** In a medium bowl, whisk together the flour, baking powder, and salt. This ensures the leavening agents are evenly distributed so your cake doesn't have any odd lumps.
- 3. Cream Butter & Sugar:** In a large bowl or stand mixer, beat the softened butter and sugar together until the mixture is light and fluffy (about 3-5 minutes). Add the eggs one at a time, mixing well after each addition, then stir in the vanilla extract.
- 4. Make the Batter:** Gradually mix the dry ingredients into the wet ingredients, alternating with the milk. Start and end with the flour mixture. Mix until just combined-be careful not to overmix, or the cake will be tough! Finally, gently fold in the strawberry purØe.
- 5. Bake:** Divide the batter evenly among the three prepared pans. Bake for 25-30 minutes. You'll know they are ready when a toothpick inserted in the center comes out clean. Let the cakes cool in the pans for 10 minutes before transferring them to a wire rack to cool completely.
- 6. Make the Frosting:** While the cakes cool, beat your softened butter until creamy. Gradually add the powdered sugar, strawberry purØe, and vanilla. Beat on high until the frosting is smooth, fluffy, and a beautiful pastel pink.

7. **Assemble the Cake:** If your cakes have domed tops, level them with a serrated knife. Place the first layer on a cake stand, spread a generous layer of frosting, and repeat with the remaining layers. Cover the entire outside of the cake in a "crumb coat," chill for 15 minutes, then apply the final smooth layer of frosting.
8. **Prepare the White Chocolate Drip:** In a microwave-safe bowl, combine white chocolate chips and heavy cream. Heat in 30-second intervals, stirring in between until completely smooth. Let it cool slightly until it reaches a lukewarm, slightly thickened consistency.
9. **Drip the Ganache:** Using a spoon or a squeeze bottle, carefully pour the ganache over the edges of the chilled cake, letting it drip down the sides. Fill in the center of the top last.
10. **Decorate & Serve:** Top with fresh strawberries and a dash of sprinkles. If you love festive decorations, you might even want to serve these alongside some Rainbow Sprinkle Cookies for a full dessert spread!

SWAPS & NOTES

Gluten-Free: You can swap the all-purpose flour for a high-quality 1:1 gluten-free baking blend.

Berry Variations: While I love strawberry, this technique works beautifully with raspberries or blackberries as well.

The PurØe: To get the best flavor, reduce your strawberry purØe on the stovetop for about 10 minutes until it thickens.

This intensifies the flavor without adding too much liquid to the batter.

TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure your butter, eggs, and milk are all at room temperature to prevent the batter from curdling.

The Chilling Rule: Never try to frost a warm cake!

It will melt the buttercream and turn your masterpiece into a mess.

Test Your Drip: Do a "test drip" on the side of a glass or the back of the cake to make sure the ganache isn't too hot (it will run too fast) or too cold (it won't drip at all).

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

Original recipe: <https://chefmaniac.com/the-ultimate-strawberry-drip-cake-a-showstopping-berry-licious-dream/>