

The Ultimate Strawberry Sheet Cake with Real Strawberry Cream Cheese Frosting

We aren't using Jell-O or fake syrups here. The secret is in the reduced strawberry purØe.



OVEN
350°F

TIME
5-8 min

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INGREDIENTS

Strawberry Cake:

All-Purpose Flour (2 cups / 250 g): Provides the necessary structure.

Baking Powder (1½ tsp) & Baking Soda (½ tsp): Our leavening agents for a perfect rise.

Salt (½ tsp): To balance the sweetness.

Unsalted Butter (¾ cup / 170 g): Softened to room temperature for easy creaming.

Granulated Sugar (1½ cups / 300 g): For sweetness and moisture.

Large Eggs (2): Room temperature eggs incorporate much better into the batter.

Vanilla Extract (1 tsp): Enhances the berry flavor.

Milk (½ cup / 120 ml): Whole milk provides the richest flavor.

Strawberry PurØe (½ cup / 120 g): The star ingredient.

Strawberry Cream Cheese Frosting:

Cream Cheese (8 oz / 225 g): Softened (not melted!).

Unsalted Butter (½ cup / 115 g): Softened to match the cream cheese consistency.

Powdered Sugar (2½-3 cups / 300-360 g): Sifted to avoid lumps.

Strawberry PurØe (... cup / 60 g): For that beautiful pink color and punchy flavor.

Vanilla Extract & a pinch of salt.

DIRECTIONS

1. **Prep the Kitchen:** Heat your oven to 350°F (175°C). Grease and flour a 9x13-inch baking pan, or line it with parchment paper for the easiest removal.
2. **Whisk the Dry Ingredients:** In a medium bowl, whisk the flour, baking powder, baking soda, and salt. Setting these aside ensures your leavening agents are evenly distributed.
3. **Cream the Butter and Sugar:** In a large mixing bowl (or a stand mixer), beat the softened butter and sugar for 2-3 minutes. You want it to look pale and fluffy. Add the eggs one at a time, followed by the vanilla.
4. **The Alternating Method:** Add half of your dry ingredients to the butter mixture and mix gently. Pour in the milk and the strawberry purØe, mix, and then add the remaining dry ingredients. Do not overmix! Overmixing develops too much gluten, which leads to a tough cake.
5. **Bake to Perfection:** Spread the batter into your prepared pan. Bake for 25-30 minutes. Test the center with a toothpick; it should come out clean or with just a few moist crumbs. Cool completely before frosting, or you'll end up with a pink puddle!
6. **Whip Up the Frosting:** Beat the cream cheese and butter until smooth. Gradually add the powdered sugar, then fold in the strawberry purØe and vanilla. If the frosting feels too soft, pop it in the fridge for 15 minutes to firm up.

SWAPS & NOTES

The Purée Trick: If you have time, simmer 1.5 cups of blended strawberries in a saucepan for about 5-8 minutes until it reduces by half.

This "strawberry reduction" concentrates the flavor and prevents the cake from getting soggy.

Gluten-Free: A high-quality 1:1 gluten-free flour blend works well here.

You can use a white cake mix as a base, but I highly recommend these cake mix cookies if you're looking for the ultimate time-saving hack.

TIPS FOR SUCCESS

Room Temperature is Key: Ensure your butter, eggs, and milk are all at room temp.

This creates an emulsion that traps air, leading to a fluffier cake.

Strain the Berries: If you dislike the crunch of seeds, strain your purée through a fine-mesh sieve before adding it to the batter.

The Poke Method: If you love a soaked cake texture, check out how this unicorn poke cake became my favorite party trick for inspiration on adding extra moisture.

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

Original recipe: <https://chefmaniac.com/the-ultimate-strawberry-sheet-cake-with-real-strawberry-cream-cheese-frosting/>