

Jenny's Strawberry Cake

This is a special occasion cake (like Denis' birthday) that is so good everyone will remember it and probably ask you for the recipe! It's basically a classic white cake with fresh strawberries and whipped cream frosting. The key is to find good fresh strawberries and have all the ingredients at room temperature. Make sure you keep the finished cake refrigerated.

2 cups all purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/8 teaspoon salt
1 1/3 cups low fat buttermilk
1 teaspoon vanilla
1/2 cup unsalted butter, softened
1 1/2 cups sugar
4 egg whites
2 lbs. fresh strawberries, sliced
1 1/2 cups (3/4 pint) whipping cream
1/4 cup sugar for strawberries
2-3 Tablespoons sugar for whipped cream

1. Preheat oven to 350°.
2. Grease two 8" or 9" cake pans. Line bottoms with parchment paper & grease paper.
3. Sift dry ingredients onto wax paper & set aside.
4. Combine buttermilk & vanilla & set aside.
5. Beat butter & sugar in a large bowl.
6. Beat in egg whites one at a time.
7. On low speed, alternate adding flour mixture & buttermilk.
8. Spread into pans & bake 20-25 min. for 9-inch / 25-30 min. for 8-inch.
9. Cool 10 minutes and remove from pans to cooling rack.
10. While cake is baking, put sliced strawberries into a large bowl with 1/4 cup sugar to draw out juice. Stir occasionally.
11. Whip the cream with 2-3 tablespoons sugar until firm.
12. Layer 1/2 the berries & juices on bottom cake & cover with cream.
13. Add top layer, top with remaining berries & juice. Cover the whole cake with remaining cream.