



Hay Day Kitchen

## *Strawberry Cake*

With Summer days approaching, why not spend some time learning how to make Hay Day's beautiful Strawberry Cake!

We've prepared a simple, delicious recipe and video, so you can follow along step-by-step. Go ahead, give it a try!



<https://youtu.be/q2PxxwzFfY-Y>

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### *Ingredients!*

#### **Cake Batter:**

- 3 Eggs
- 1/3 cup Sugar
- 1/2 cup Flour
- 1/2 cup Potato flour
- 1 tsp Baking powder

#### **Layer Filling:**

- 3 Gelatin sheets
- 1/2 cup Sugar
- 7/8 cup Cream
- 2/3 cup Strawberry puree
- 1/2 cup Cream cheese
- 1,5 tbsp Lime juice
- 3 tbsp Strawberry jam
- 2 tbsp Strawberry puree



### **Meringue Buttercream Frosting:**

2 Egg whites

1/2 cup Sugar

1/2 cup Butter

A **hint** of Red food coloring (pea size amount)

**Prep time:** 8h

**Serving:** 10 portions

**Equipment:** Measuring bowls and spoons, hand mixer, spatula, sieve, 7-inch springform pan (deep), oven, cutting board, knife, palette knife, parchment paper

### ***Method!***

• Preheat the oven to 175 C/ 350 F.

#### **Cake Batter:**

- Add all dry ingredients to a mixing bowl and set aside.
- In a separate bowl, whisk eggs and sugar until foamy. Then, mix in your dry ingredients with a sieve. Be careful not to overdo it!
- Cover your cake pan with parchment paper (or grease with butter).
- Pour batter into the cake pan and bake for 20-25 min.
- Remove from the oven and let cool in the pan for 5 minutes. Carefully remove to a wire rack and let cool some more!

#### **Layer Filling:**

- Soak gelatin sheets in cold water for 2-4 minutes.
- Add cream and sugar to a mixing bowl, and whisk until it is whipped cream. Set aside.
- Measure out cream cheese, lime juice, and half your strawberry puree. Add to a separate bowl and thoroughly combine.
- In a saucepan, warm the other half of the strawberry puree on the stove.



- Remove the gelatin sheets from the cold water and mix into the warm strawberry puree.
- Add the gelatin and strawberry puree to the cream cheese mixture, whisking together until combined.
- Gently fold in whipped cream.
- Refrigerate for 15 minutes.
- In a small, separate mixing bowl, mix 3 tbsp strawberry jam and 2 tbsp strawberry puree and set aside.

### **Layering the Cake:**

- Take the cake pan used to bake the cake batter. Cover the sides with parchment paper.
- Cut your now cool, raked cake into 3 even layers, placing the bottom layer into the cake pan.
- Spread half the strawberry jam and puree mix, and then half the filling.
- Stack the second layer of cake and spread the rest of strawberry jam and puree.
- Add the last layer of cake.
- Very gently press down to even.

Refrigerate for at least 6 hours.

### **Meringue Buttercream Frosting:**

- Add egg whites and sugar to a mixing bowl.
- Add water to a saucepan and bring to a simmer.
- Place your bowl with the egg whites and sugar, over the saucepan and whisk continuously.
- Whisk until the consistency holds -- you'll know it's done when the mixture is hot and no longer grainy to the touch. The meringue should hold its peaks and have a glossy appearance.
- Remove the bowl from the heat and continue whisking until the meringue is room temperature.
- Add butter, bit by bit until smooth and fluffy. Add a just drop of food coloring for a pink appearance.



**Decorate:**

- Carefully place the cake on your favorite serving dish and spread the frosting all over the top of the cake.
- Halve fresh strawberries and place them neatly around and on top of the cake, for a fresh, yummy look!

*How did your Strawberry Cake turn out? We'd love to see!!*

*Submit a photo to our Fan Art Uploader!*

*Or post it on Instagram, using the hashtag #haydaykitchen*