



## Best Ever Strawberry Cake

READY IN



75 min.

SERVINGS



12

CALORIES



514 kcal

DESSERT

### Ingredients

- ☐ 4 teaspoons double-acting baking powder
- ☐ 0.5 cup butter softened
- ☐ 2.3 cups cake flour sifted
- ☐ 2 cups confectioners' sugar
- ☐ 16 ounce cream cheese softened
- ☐ 6 eggs
- ☐ 0.3 cup milk 2%
- ☐ 1 teaspoon salt
- ☐ 1 cup strawberries pureed

- ☐ 1 teaspoon vanilla extract
- ☐ 1.8 cups sugar white

## Equipment

- ☐ bowl
- ☐ oven
- ☐ blender
- ☐ toothpicks
- ☐ stand mixer

## Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Grease and flour two 8-inch cake pans.
- ☐ Mix pureed strawberries, milk, eggs, and 1 tablespoon vanilla extract together in a small bowl; transfer to the bowl of a stand mixer.
- ☐ Beat flour, white sugar, baking powder, and salt into strawberry mixture on Low; add butter and continue beating on Low until evenly combined.
- ☐ Stop mixer, scrape sides, and beat again for about 30 seconds.
- ☐ Divide batter evenly between the two prepared cake pans.
- ☐ Bake in the preheated oven until a toothpick inserted into the center of each cake comes out clean, about 25 minutes. Cool the cakes in the pans for about 10 minutes; transfer to wire racks to completely cool, about 30 minutes.
- ☐ Beat cream cheese and butter together in a medium bowl until smooth. Gradually beat confectioners' sugar into cream cheese mixture until creamy and fluffy; stir in 1 teaspoon vanilla extract.
- ☐ Spread about 1/2 the frosting on top of 1 cake.
- ☐ Place second cake on top of frosting layer; spread the remaining frosting on top of second cake and around sides of both cakes.

## Nutrition Facts



 PROTEIN 6.3%  FAT 40.26%  CARBS 53.44%

## Properties

Glycemic Index:28.84, Glycemic Load:32.55, Inflammation Score:-5, Nutrition Score:7.4052173469378%

## Flavonoids

Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.04mg, Delphinidin: 0.04mg, Delphinidin: 0.04mg, Delphinidin: 0.04mg Pelargonidin: 2.98mg, Pelargonidin: 2.98mg, Pelargonidin: 2.98mg, Pelargonidin: 2.98mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 0.37mg, Catechin: 0.37mg, Catechin: 0.37mg, Catechin: 0.37mg Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg

## Nutrients (% of daily need)

Calories: 514.24kcal (25.71%), Fat: 23.38g (35.97%), Saturated Fat: 13.31g (83.17%), Carbohydrates: 69.83g (23.28%), Net Carbohydrates: 69.02g (25.1%), Sugar: 51.13g (56.81%), Cholesterol: 140.75mg (46.92%), Sodium: 549.49mg (23.89%), Alcohol: 0.11g (100%), Alcohol %: 0.09% (100%), Protein: 8.23g (16.46%), Selenium: 19.87µg (28.39%), Vitamin A: 869.73IU (17.39%), Phosphorus: 145.65mg (14.56%), Calcium: 141.59mg (14.16%), Vitamin B2: 0.23mg (13.3%), Manganese: 0.25mg (12.32%), Vitamin C: 7.07mg (8.56%), Vitamin B5: 0.7mg (6.98%), Folate: 24.89µg (6.22%), Vitamin E: 0.91mg (6.04%), Vitamin B12: 0.32µg (5.35%), Zinc: 0.73mg (4.85%), Iron: 0.87mg (4.81%), Potassium: 132.99mg (3.8%), Copper: 0.08mg (3.77%), Vitamin B6: 0.08mg (3.76%), Magnesium: 14.6mg (3.65%), Fiber: 0.81g (3.22%), Vitamin D: 0.44µg (2.93%), Vitamin B1: 0.04mg (2.77%), Vitamin K: 1.87µg (1.78%), Vitamin B3: 0.34mg (1.71%)