

DESSERT

Carry Cake with Strawberries and Whipped Cream

15 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
85 min	30 min	55 min	10	\$2.83	729 kcal



Carry Cake with Strawberries and Whipped Cream might be just the dessert you are searching for. This recipe makes 10 servings with 729 calories, 12g of protein, and 55g of fat each. For \$2.83 per serving, this recipe covers 20% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ 2 teaspoons baking soda
- ☐ 16 ounce packages cream cheese, at room temperature
- ☐ 2¼ cups all-purpose flour
- ☐ 1¼ cups milk
- ☐ 2 quarts fresh strawberries, halved lengthwise
- ☐ 1 cup butter
- ☐ 4 eggs
- ☐ 2 cups heavy cream
- ☐ 0.1 teaspoon salt
- ☐ 1 teaspoon vanilla extract

☐ ½ cup white sugar

EQUIPMENT Bowl, Frying pan, Sauce pan, Oven, Knife, Whisk, Mixing bowl, Wire rack, Spatula

Method

- 1 Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch tube pan.
- 2 In a small saucepan, combine the butter and milk. Warm until butter has melted, but do not boil. In a medium bowl, beat the eggs with 1/2 teaspoon of salt and 2 cups sugar. Stir in the warmed milk and butter and vanilla.
- 3 Combine the flour and baking soda; stir into the batter just until blended.
- 4 Pour into the prepared pan.
- 5 Bake for 55 minutes in the preheated oven, or until a knife inserted into the crown of the cake comes out clean. Cool in the pan for at least 15 minutes before removing and placing on a wire rack to cool completely.
- 6 In a mixing bowl fitted with a whisk attachment, combine the cream cheese, sugar, vanilla and salt. Beat at medium speed until smooth.
- 7 Pour the heavy cream in a slow steady stream while the mixture is whipping until the mixture has fluffed up and can hold a stiff peak. Don't let it get grainy looking though. Scrape the bottom of the bowl with a spatula occasionally to remove any lumps.
- 8 Slice the cooled cake horizontally into three layers. Arrange strawberries on the bottom layer with the top ends facing outward. Fill in the remaining space with more berries. Spoon some of the whipped cream over the berries and spread evenly.
- 9 Place another layer of cake on top and repeat the process.
- 10 Place the top layer on the cake and cover with the remaining cream. Arrange remaining berries over the cream.

Nutrition per serving

729

KCAL

12 g

PROTEIN

55 g

FAT

51 g

CARBS

Saturated Fat

33 g · 206% of daily needs

Fibre

4.5 g · 18% of daily needs

Sugar

24 g · 27% of daily needs

Sodium

588 mg · 26% of daily needs

Cholesterol

218 mg · 73% of daily needs

Vitamin C

112 mg · 135% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/carry-cake-with-strawberries-and-whipped-cream-142709