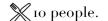


Strawberry Vanilla Cake

Gâteau à la fraise & à la vanille







💢 10 people. 🥏 15 mins prep time 🕡 45 mins total time 💍 3/5 Nutrition



INGREDIENTS

Dry ingredients

- ³/₄ cups (100 g) flour
- ½ cup (100 g) sugar
- ½ cup (50 g) almond flour (if you don't have this replace it with regular flour)
- 1+ teaspoon (7 g) baking powder
- 1 pinch of salt
- 3 cups (500 g) of fresh strawberries

Wet ingredients

- 3/4 tablespoons of vanilla
- 2 large eggs
- ½ cup (100 g) of butter (I like to use 1/4+ cup (70 g) of coconut oil plus 1/8 cup (3o g) of water instead)
- Optional: splash of

lemon



DIRECTIONS

- Preheat the oven at 350°F
- Melt the butter (or coconut oil with water) in a pot on a Very low temperature until it is completely melted. Set this aside to cool down.
- 3. Beat the eggs.
- Add the sugar and vanilla (and optional small squeeze of lemon) into the eggs and beat again.
- 5. Add the cooled down melted button (or coconut oil mixture) and mix again.
- 6. Add the flour, almond flour, pinch of salt and backing power and mix again.
- 7. Depending on the type of flour used, if the mixture seems a little thick then add a little bit of milk.
- 8. Pour the mixture into your baking pan (nonstick, buttered, or a pan with parchment paper) and let the batter sit.
- 9. Wash the strawberries, remove the leaves and cut them in two. If they are large strawberries the cut them in fours.
- 10. Place the strawberries cut side down in the batter filling just about the entire top surface of the cake with the strawberries. You might have a few leftover pieces which can be served on a plate next to the slice of cake.
- 11. Bake the cake for 20-30 minutes or until a knife comes out clean. Don't worry that the strawberries will "sink" in the cake. It's totally normal and actually helps share the strawberry flavor deeper in the batter.
- 12. Once the cake cools down, sprinkle it with some powdered sugar and serve it up! Bon Appetal Trailie France