

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

- $\frac{3}{4}$ cups (100 g) flour
- $\frac{1}{2}$ cup (100 g) sugar
- $\frac{1}{2}$ 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

- $\frac{3}{4}$ tablespoons of vanilla
- 2 large eggs
- $\frac{1}{2}$ cup (100 g) of butter
(I like to use $\frac{1}{4}$ + cup (70 g) of coconut oil plus $\frac{1}{8}$ cup (30 g) of water instead)
- Optional: splash of lemon



DIRECTIONS

1. Preheat the oven at 350°F
2. 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.
4. Add the sugar and vanilla (and optional small squeeze of lemon) into the eggs and beat again.
5. Add the cooled down melted butter (or coconut oil mixture) and mix again.
6. Add the flour, almond flour, pinch of salt and baking powder 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!

