

Jenny's Strawberry Cake

This is a special occasion cake (like Denis' birthday) that is so good everyone will remember it and probably ask you for the recipe! It's basically a classic white cake with fresh strawberries and whipped cream frosting. The key is to find good fresh strawberries and have all the ingredients at room temperature. Make sure you keep the finished cake refrigerated.

2 cups all purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/8 teaspoon salt

1 1/3 cups low fat buttermilk
1 teaspoon vanilla
1/2 cup butter, softened
1 1/2 cups sugar
4 egg whites

2 lbs. fresh strawberries, sliced
1/4 cup sugar for strawberries
1 1/2 cups whipping cream
3 Tablespoons sugar for whipped cream

1. Preheat oven to 350°.
2. Grease two 9-inch round cake pans. Line bottoms with parchment paper & grease paper.
3. Sift dry ingredients onto wax paper & set aside.
4. Combine buttermilk & vanilla & set aside.
5. Beat butter & sugar in a large bowl for one minute.
6. Beat in egg whites one at a time.
7. On low speed, alternate adding flour mixture & buttermilk mixture, ending with the flour.
8. Spread into pans & bake 20-25 minutes.
9. Cool 10 minutes and remove from pans to cooling rack.
10. While cake is baking, put strawberries and sugar into a large bowl, stirring occasionally, mashing a little.
11. Whip the cream with sugar until firm.
12. Layer half the berries & juices on bottom cake & cover with cream.
13. Place the second cake layer on top and cover with remaining berries & their juice. Cover the whole cake with remaining cream.