



High Altitude Strawberry Cake Recipe

A delicious strawberry cake recipe that can be used for any occasion! And you can use either fresh or frozen strawberries. This recipe will make enough for 24 cupcakes, a 3 layer 6 inch cake, or a 2 layer 8 inch cake.

Equipment



- Pastry cutter
- Plastic wrap
- Pie Dish (I prefer glass)
- parchment paper
- Cake Strips (optional)

Ingredients



Strawberry Puree

- 2 cups fresh or frozen strawberries
- 1/4 tsp lemon juice
- 1 tsp sugar

Strawberry Cake

- 6 large eggs
- 1/2 cup buttermilk
- 1 cup butter
- 2 1/4 cups sugar minus 2 tbsp
- 3 1/2 cups flour plus 3 tbsp
- 1 1/2 tsp salt
- 1 1/2 tsp baking powder
- 1 tbsp vanilla extract
- 3/4 cup strawberry puree

Instructions



Strawberry Puree

1. If you are using fresh strawberries, hull and slice them and place them in a small bowl. Toss them with the sugar and lemon juice and let them sit on the counter at room temperature for a few hours until juicy.
2. If you are using frozen strawberries, let them defrost and drain most of the excess liquid. Add the sugar and the lemon juice.
3. Once your strawberries are ready, place them in a food processor or blender and puree. Use 3/4 cup of the puree for the cake.

Strawberry Cake

1. Preheat your oven to 350F.
2. If you are using cake strips, place them in a small bowl of water to soak.
3. Crack your eggs into a small bowl and set aside.
4. Measure out your buttermilk and set aside.
5. Prepare your baking pans. Use 1-2 tsp of avocado oil (or your oil of choice) to grease your pans. Then use 2-3 tbsp of flour to dust your pans.
6. Cut parchment paper to fit in the bottom of your pans and place it in the bottom.
7. In a small bowl combine the flour, salt and baking powder. Mix with a fork until they are incorporated.
8. Add the butter and sugar to your mixing bowl. Mix on medium high to high speed for a few minutes, until the mixture starts to get fluffy. Scrape the bowl and mix for another 30 seconds.
9. Add in half of the eggs and mix until just combined. Add in the rest of the eggs and mix until just combined.
10. Scrape the bowl and add in the vanilla extract and strawberry puree. Mix until combined.
11. Add in half of the buttermilk and mix until combined.
12. Add in half of the flour mixture and mix until combined.
13. Add in the rest of the buttermilk and mix until combined
14. Add in the rest of the flour mixture and mix until combined.
15. Mix the batter by hand to make sure everything is incorporated. Add the batter to your cake pans. Evenly distribute the cake batter between the pans and fill until they are 1/2 to 3/4 of the way full.
16. If you are using cake strips, put those around the cake pans before putting them in the oven.
17. Baking time will vary depending on the cake size and thickness. I like to set a timer for about 35 minutes to check on how the cake is doing. I will then bake for additional time as necessary. The cake is done when a toothpick comes out clean and the sides start to pull away from the edge of the pan.
18. Take the cake out of the oven and let it cool in the pans for about 15 minutes.
19. Remove the cake from the pans and let it completely cool on a cooling rack.
20. Either frost the cake or store it in an airtight container. The cake will last for about 1 day at room temperature, or 7 days in the refrigerator. You can freeze the cake layers in plastic wrap for up to 2 weeks if you want to make them ahead of time. You could also freeze any leftover cake that has been frosted for up to 3 months in an airtight container.