



STRAWBERRY CAKE

Ingredients

- 1 stick unsalted butter, at room temperature
- 3/4 cup granulated sugar
- 1 teaspoon baking powder
- 1/2 teaspoon table salt
- 2 large eggs, at room temperature
- 1 teaspoon Pure Vanilla Extract
- 1/2 teaspoon lemon extract
- 1 tsp lemon zest
- 1 cup All-Purpose Flour

Topping

- 1 1/2 to 2 cups fresh or thawed frozen berries
- 2 tablespoons granulated sugar
- 1 teaspoon ground cinnamon, mixed with sugar

Preparation Steps

- Preheat the oven to 350°F. Lightly grease an 8" or 9" square pan or a 9" round pan.
- In a medium bowl, beat together the butter, sugar, baking powder, and salt until smooth. Beat in the eggs one at a time, scraping the bowl after each addition. Stir in the vanilla and lemon extract. Mix in the flour to make a stiff, smooth batter.
- Spread the batter in the prepared pan (a small offset spatula is a helpful tool here). If using fresh berries, sprinkle them on top.
- To add the topping: In a small bowl, combine the sugar and cinnamon; sprinkle evenly over the fruit.
- To bake: Bake the cake for 35 to 40 minutes, until a toothpick inserted into the center comes out clean, and the top is light golden brown.
- *If using frozen fruit, bake the cake for 10 minutes, remove from the oven, place the fruit on top, then sprinkle with the cinnamon-sugar topping. (Baking for 10 minutes will set the cake just enough so the fruit doesn't sink and disappear.) Bake the cake for an additional 40 to 45 minutes, until a toothpick inserted into the center comes out clean and the top of the cake is light golden brown.
- Remove the cake from the oven, slice, and serve warm. (Add a scoop of vanilla bean ice cream or homemade whipped cream to each slice, if desired.)