



Strawberry Layer Cake for Glass Bottom Springform

Prep Time: 20 min.
Bake Time: 20 - 25 min.

*Tip: Before serving, brush reheated
jelly over the strawberries*

Ingredients:

Cake

- 3 Tbsp breadcrumbs
- 1 Tbsp butter or margarine
- 2 Tbsp vegetable oil
- 1/3 cup buttermilk
- 1 1/2 cups unsifted cake flour
- 2 tsp baking powder
- pinch of salt
- 2 large eggs
- 3/4 cup sugar
- 2 1/4 tsp vanilla extract

Mascarpone Filling

- 2 cups nonfat vanilla yogurt
drained overnight *
- 1/4 Mascarpone
(Italian cream cheese)
- 2 Tbsp confectioners' sugar
- 1 tsp grated orange zest

Fruit Filling & Décor

- 1/4 cup sugar
- 1/4 cup orange juice
- 1/4 cup Grand Marnier
- 4 1/2 cup fresh strawberries
hulled and sliced
- 1/2 cup red currant jelly, melted
- 1/2 cup thinly sliced almonds,
optional

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Directions

To make the Strawberry Layer Cake

1. Preheat oven to 350°F. Lightly oil 9" glass bottom springform or coat it with nonstick cooking spray. Add breadcrumbs to springform, tilting it to evenly coat the inside. Tap out excess crumbs.
2. In a small saucepan, melt butter over medium-low heat. Cook, swirling the pan, until the butter turns a nutty brown, about 30 seconds. Pour the butter into a small bowl. Whisk in oil, then buttermilk; set aside. Sift flour, baking powder and salt into a small bowl; set aside.
3. In a mixing bowl, combine eggs and sugar. Beat with an electric mixer on high speed until the mixture is thick and pale and falls into a ribbon when beaters are lifted, about 5 minutes. Beat in vanilla.
4. Sift half of reserved dry ingredients over egg mixture; fold in until blended. Fold in half of the reserved buttermilk mixture. Repeat with remaining dry ingredients and buttermilk mixture. Pour batter into springform.
5. Bake for 20 to 30 minutes, or until a skewer inserted in the center comes out clean. Allow the cake to cool inside pan on a wire rack for 5 – 10 minutes. Open the buckle and remove the collar. Allow cake to cool completely.

To make filling and assemble cake

1. In a bowl, whisk drained yogurt, mascarpone, confectioners' sugar and orange zest until smooth.
2. In a small saucepan over low heat, dissolve sugar in ½ cup water. Simmer gently for 5 minutes. Remove from heat, and stir in orange juice and liquor.
3. Cut the cake horizontally into 2 or more layers by utilizing the Zenker Layer Cake Slicer (Z2411). If you don't have the Layer Cake Slicer, use a large serrated knife and "saw" through the cake. Brush all of the syrup onto the sides of both cake layers. Remove the top layer. Spread half of the mascarpone filling over the bottom layer. Arrange about one third of the sliced strawberries in an even layer over filling. Spread remaining mascarpone filling over the strawberry layer. Place the second layer on top, cut-side down.
4. Brush the top of cake with 2 tablespoons of the melted jelly. Arrange the remaining sliced strawberries on top in an overlapping pattern. Place the cake- with its glass bottom – on a serving platter. Cover and refrigerate for 1 to 2 hours. Before serving, brush reheated jelly over the strawberries. Optional: Decorate the sides of cake with sliced almonds.

Enjoy!

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