



Strawberry Cake

The frieling team's favorite recipe for a heart shaped springform

Ingredients:

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| 2 cups white sugar (16 oz.) | 2 1/4 teaspoons baking powder |
| 1 package (3 oz.) strawberry flavored gelatin | 2 1/4 cups sifted cake flour (18 oz.) |
| 1 cup butter, softened (8 oz.) | 1 cup whole milk, room temperature (8 oz.) |
| 4 eggs (room temperature) | 1/2 cup strawberry puree made from frozen sweetened strawberries (4 oz.) |
| 1 tablespoon vanilla extract | |

Prep Time:	30 min.
Bake Time:	45 min.
Ready in:	85 min.
Yield:	12 servings

Directions:

Preheat oven to 350°F.

1. Slightly grease and flour form
2. In a large bowl:
 - a. cream together the butter, sugar and dry strawberry gelatin until light and fluffy
 - b. beat in eggs one at a time and mix well after each one
 - c. Combine the flour and baking powder and stir into the batter alternately with the milk
 - d. blend in vanilla and strawberry puree
3. Spread batter evenly in the form
4. Bake for 40 to 45 minutes in the preheated oven, or until a small knife inserted into the center of the cake comes out clean
5. Remove Cake from oven and chill for at least 10 min.
6. Garnish the cake to your liking

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