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My family makes this strawberry cake for every special occasion. Pack the top strawberries together as tightly as possible for a beautiful presentation, and double the vanilla for extra deliciousness!

**NATALIE SWARTZ
MAYOR'S OFFICE**

Natalie's Strawberry Cake

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PREP TIME

20 mins

COOK TIME

1 hour

SERVINGS

8-10

INGREDIENTS

- 6 tablespoons unsalted butter, softened, plus more for pie plate
- 1 ½ cups all-purpose flour
- 1 ½ teaspoons baking powder
- ½teaspoon salt
- 1 cup plus 2 tablespoons sugar
- 1 large egg
- ½ cup milk
- 1 teaspoon pure vanilla extract
- 1 pound strawberries, hulled and halved

PROCEDURE

1. Preheat oven to 350 degrees. Butter a 10-inch pie plate. Sift flour, baking powder, and salt together into a medium bowl.
2. Put butter and 1 cup sugar in the bowl of an electric mixer fitted with the paddle attachment. Mix on medium-high speed until pale and fluffy, about 3 minutes. Reduce speed to medium-low; mix in egg, milk, and vanilla.
3. Reduce speed to low; gradually mix in flour mixture. Transfer batter to buttered pie plate. Arrange strawberries on top of batter, cut sides down and as close together as possible. Sprinkle remaining 2 tablespoons sugar over berries.
4. Bake cake for 10 minutes. Reduce oven temperature to 325 degrees. Bake until cake is golden brown and firm to the touch, about 1 hour.
5. Let cool in pie plate on a wire rack. Cut into wedges and serve.

Enjoy!