



Strawberry Cake

Ingredients & Equipments

Equipment

- Kitchen Scale (optional)
- 10-Cup Bundt Pan
- Hand Mixer
- Wooden Skewer

For the Cake

- 1½ cups (339 g) unsalted butter, room temperature (3 sticks)
- 3 cups (600 g) granulated sugar
- 5 large eggs (250 g), room temperature
- 3 cups (408 g) all-purpose flour
- 1 tsp (3 g) kosher salt
- 1 cup (227 g) half-and-half, room temperature
- 1 Tbsp (12 g) pure vanilla extract
- 1 tsp (4 g) almond extract
- 2½ cups (418 g) finely chopped strawberries

For the Strawberry Syrup

- 1 cup (200 g) granulated sugar
- ⅔ cup (151 g) water
- 1 cup (232 g) strawberry purée

For the Strawberry Glaze

- 3 Tbsp (44 g) reserved strawberry syrup
- 2 cups (226 g) powdered sugar
- 3 Tbsp (43 g) lemon juice (about 1½ lemons)

Instructions

Preheat oven to 325°F (163°C). Generously grease a 10-cup Bundt pan with nonstick spray.

Using a hand mixer, cream butter and sugar on medium-high until light and fluffy (about 2 minutes).

Add eggs one at a time, mixing on medium speed. Scrape down the bowl as needed.

Reduce mixer speed to low. Gradually add flour and salt. Mix until just combined.

Pour in half-and-half, vanilla, and almond extract. Mix until smooth.

Fold in chopped strawberries by hand.

Pour batter into the prepared Bundt pan and smooth the top.

Bake for about 80 minutes, or until a toothpick inserted near the center comes out mostly clean.

In a small saucepan, bring sugar and water to a boil. Boil for 8 minutes.

Stir in puréed strawberries. Cover and simmer for 10 minutes, stirring occasionally.

Let the cake cool in the pan for 5 minutes.

Use a wooden skewer to poke holes (1½ inches apart) into the bottom of the cake, without going all the way through.

Reserve 3 Tbsp of syrup for the glaze. Pour the remaining syrup over the bottom of the cake while it's still in the pan. Press gently with a spatula to help it soak in.

Let the cake sit upside down in the pan for 30 minutes, then invert onto a wire rack. Cool completely for at least 1 hour.

In a bowl, whisk together reserved syrup, powdered sugar, and lemon juice until smooth. Adjust consistency with more lemon juice or sugar if needed.

Drizzle glaze over the cooled cake. Top with additional chopped strawberries if desired. Slice and serve!