



# Strawberry Country Cake

## Ingredients

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- 12 tablespoons (1½ sticks) unsalted butter, at room temperature
- 2 cups granulated sugar
- 4 extra-large eggs, at room temperature
- ¾ cup sour cream, at room temperature
- ½ teaspoon grated lemon zest
- ½ teaspoon grated orange zest
- ½ teaspoon pure vanilla extract
- 2 cups all-purpose flour
- ¼ cup cornstarch
- ½ teaspoon kosher salt
- 1 teaspoon baking soda

### Filling (for each cake)

- 1 cup (½ pint) cold heavy cream
- 3 tablespoons granulated sugar
- ½ teaspoon pure vanilla extract
- 1 pint fresh strawberries, hulled and sliced

## Instructions

### 1. Prep the Pans & Oven

Preheat the oven to 350°F (175°C).

Butter the bottoms of two 8-inch round cake pans, line with parchment paper, then butter and flour the lined pans.

### 2. Make the Cake Batter

In a stand mixer with the paddle attachment, cream the butter and sugar on high speed until light and fluffy (about 3 minutes).

Reduce speed to medium, then add the eggs one at a time, mixing well after each.

Beat in the sour cream, lemon zest, orange zest, and vanilla until fully combined.

In a separate bowl, sift together the flour, cornstarch, salt, and baking soda.

With the mixer on low, gradually add the dry ingredients to the wet, mixing until just smooth—don't overmix.

### 3. Bake the Cakes

Divide the batter evenly between the two pans and smooth the tops.

Bake for 40–45 minutes, or until a toothpick inserted in the center comes out clean.

Let the cakes cool in the pans for 30 minutes, then turn out onto a wire rack and cool completely. (Wrap and freeze one layer if only making one cake.)

### **Assemble the Cake**

Whip the heavy cream, sugar, and vanilla using the whisk attachment until stiff peaks form.

Using a serrated knife, slice one cake horizontally to create two layers.

Place the bottom layer on a serving platter. Spread with half the whipped cream and top with half the sliced strawberries.

Add the second layer, then finish with the remaining whipped cream and strawberries.