

Treasure Barrel

# French Strawberry Cake: Delightful Home Baking Recipe

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| **20 min**<br>Prep time | **55 min**<br>Cook time | **1 h 15 min**<br>Total time |
| **8**<br>Servings | **Easy**<br>Difficulty | **French**<br>Cuisine |

## Ingredients

### For the Cake

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 1/2 teaspoons baking powder
- [ ] 1/2 teaspoon salt
- [ ] 1/2 cup unsalted butter, at room temperature
- [ ] 1 cup granulated sugar, plus extra for sprinkling
- [ ] 2 large eggs, at room temperature
- [ ] 1 teaspoon vanilla extract
- [ ] 1/2 cup full-fat plain yogurt, at room temperature
- [ ] 1 1/2 cups fresh strawberries, hulled and halved

## Instructions

1. Let's begin by setting a calm mood. Preheat your oven to 350°F (175°C). Gently butter and flour a 9-inch round cake pan or springform pan. I like to take my time with this part, making sure every corner is coated; it's like preparing a canvas. In a medium bowl, whisk together the flour, baking powder, and salt. Just a light whisk to combine everything and make it airy. Set this aside for a moment.

2. In a larger bowl, using a hand mixer or a stand mixer, cream the softened butter and 1 cup of sugar together. Let it go for a few minutes until it's noticeably lighter in color and fluffy in texture. This is where you're building the structure of your cake. Scrape down the sides of the bowl once or twice. Add the eggs one at a time, beating well after each addition until it's fully incorporated. Then, stir in the lovely vanilla extract. The mixture should smell amazing right about now.

3. Now, we'll bring it all together. Add half of the flour mixture to the butter mixture, and gently fold it in with a spatula until it's almost combined. Don't go crazy here; we want to be gentle. Then, add all of the yogurt and fold that in. Finally, add the remaining flour mixture and continue to fold just until you no longer see streaks of flour. Remember, a few little lumps are perfectly fine and actually a good sign you haven't overmixed. Less is more when it comes to a tender crumb.

4. Carefully fold in about half of your prepared strawberries directly into the batter. Pour this lovely, thick batter into your prepared pan and smooth the top with your spatula. Arrange the rest of the strawberry halves on top, cut-side up or down, however you think looks prettiest. I like to press them just slightly into the batter. Sprinkle the top generously with a little extra sugar. This creates a wonderful, slightly crunchy crust. Bake for 45-55 minutes, until a tester comes out clean. Let it cool in the pan on a wire rack before serving. This is a great dessert to follow something savory from our recipes.

## Nutrition per serving

| 320 kcal | 5 g | 42 g | 15 g |
| --- | --- | --- | --- |
| Calories | Protein | Carbs | Fat |

### Tips & notes

- Room temperature ingredients are truly key. They emulsify so much better, creating a smoother batter and a more uniform texture in the final cake. If you forget to take your eggs or yogurt out, you can place the eggs in a bowl of warm water for a few minutes to speed things up.
- Don't be tempted to add more strawberries than the recipe calls for. While it sounds nice, too much fruit will release a lot of water and can make the cake heavy and soggy in the middle. The balance here is just right for a light yet fruity cake.
- For a little extra flavor, you could add the zest of one lemon to the sugar before creaming it with the butter. The citrus brightens up the strawberry flavor beautifully. It’s a simple touch that adds another layer of thoughtfulness to the cake. You can find many inspiring ideas on our website.