

Strawberry Vanilla Bean Cake Recipe

(By Nathalie Sorensen, Winner of Cake Wars)

Prep time 20 minutes

This recipe is great for this cake design because it is delicate and has a fine crumb but is sturdy enough to easily cut out the circles and handle them. Make sure you chill your layers before you start cutting them. This recipe makes two 9" layers but will be the perfect amount for all our layers for the 6" gingham cake

2 3/4 cup fine granulated sugar (1lb 4oz)
3 extra large eggs
2 sticks unsalted butter at room temp (8oz)
2 Tablespoons high quality vanilla bean paste
2 Tablespoons amoretto wild strawberry
1 tsp strawberry extract
1 cup whole milk (8oz)
3/4 cup half and half (6oz)
1 1/2 tsp salt
2 Cups King Arthur unbleached AP flour (10oz)
1 1/2 cups King Arthur unbleached cake flour (8oz)
2 teaspoons baking powder

Preheat oven to 335 degrees. Prepare your pans and set aside.

Sift together your flours and baking powder in bowl and set aside

Gently beat your eggs to break them up and set aside

Combine your milk and half and half, vanilla bean paste set aside.

Place your butter into a stand mixer with the paddle attachment and cream for one minute.

Sprinkle in your sugar and salt while your mixer is on low and then bump up to medium and whip until light in color and fluffy. Scrape the bowl 2-3 times.

Turn back down to low and slowly add in your eggs, scraping the bowl frequently.

Add in 1/3 of your dry ingredients and then 1/2 of the wet, then dry, then wet, ending with dry. Mix until just combined. Do not overmix.