



by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

FRESH STRAWBERRY CAKE

Preheat oven 400°F

2 cup all-purpose flour
1 tablespoon baking powder
1 teaspoon salt
2 large eggs
1 cup granulated sugar
½ cup sour cream
½ cup Greek yogurt
½ cup buttermilk
½ cup canola or vegetable oil
1 teaspoon pure vanilla extract
1 ½ cups fresh strawberries, hulled and halved
2 to 3 tablespoons sanding sugar, for sprinkling (2 tablespoons granulated sugar may be substituted)

THE STEPS:

- Grease a 9-inch spring form pan with cooking spray, or grease and flour the pan.
- In the bowl of your stand mixer or a large mixing bowl, stir together flour, baking powder and salt.
- Add remaining ingredients and blend on medium high speed until the mixture is smooth - about 2 minutes.
- Scrape down the sides of the bowl then mix again about 1 minute more.
- Pour batter into the prepared pan.
- Place strawberries over the top of batter.
- Sprinkle with 2 to 3 tablespoons sanding sugar.
- Bake at 400°F for 25 minutes.
- Lower the temperature to 375°F and bake for another 30 - 35 minutes, or until cake is set in the center and a toothpick inserted in the center comes out clean.
- Cool cake in the pan on a wire rack for about 10 minutes before removing from pan and turning out onto a rack to cool completely.

THE LOVE: If your cake is browning too quickly cover with foil.