



Strawberry and Fresh Cream Vanilla Cake

Sarah's servings: 8-10, Sarah's skill: Medium, Baking time: 25 mins

Ingredients

Cake

225g Stork or baking spread
225g Caster sugar
225g Self raising flour
4 Large eggs
1 tsp Vanilla extract
1 tbsp Milk

Icing

600 ml Double cream
2 Tbsp Sieved icing sugar
1/2 tsp Vanilla extract
600g Fresh strawberries

Method

- Pre-heat the oven to 180 degrees centigrade (160 fan). Line and grease two 8" round loose bottomed tins.
- Put all the cake ingredients in the bowl of a stand mixer and mix until everything is creamed together. Make sure there are no lumps of margarine visible.
- Divide between the two prepared tins and bake for 25 minutes. Check with a skewer or cake tester. If it comes out clean and the cake is coming away from the edges of the tin it is ready.
- Leave to cool in the tins then transfer to a cooling rack.
- While the cakes are cooling de-hull the strawberries and cut vertically into slices. I cut the smaller end slices into smaller pieces to put in the middle of the cake.
- Then whip the cream, sieved icing sugar and vanilla until thick. Transfer to a piping bag with a Wilton 1A nozzle.
- Place one of the cakes on a plate or cake stand and pipe round the edge working your way into the middle or spread the cream with a knife if you don't have an icing set.
- Then make another row on top of the row on the outside of the cake.
- Sprinkle on the smaller pieces of strawberry keeping the slices for the top. Save a few chopped strawberries for decoration.
- Place the second cake on top.
- Pipe a circular swirl from the outside working inwards or smooth the cream all over the top with a knife.
- Then starting on the outside place the slices of strawberry round in circles until you get to the middle. Sprinkle the chopped up strawberries in the middle to finish.