



RECIPE CARD

RECIPE:

Strawberry Cake

#01

INGREDIENTS:

whole eggs

2

sour cream

1 cup

unsalted butter

2 sticks melted

water

1 cup

white sugar

2 cups

flour

1 cups (unbleached all-purpose)

freeze dried strawberries

½ cup ground into powder

baking soda

2 tsp

salt

1 tsp

vanilla extract

2 tsp

Optional:

3 drops of pink food coloring for extra Strawberry magic!

DIRECTIONS:

Step 1: Mix it up!

Whisk together the eggs and sugar until smooth.

Mix in the salt, baking soda, and vanilla.

On low speed, gently add ½ of the flour, then pour in the melted butter.

Give the bowl a quick scrape, add another ½ of the flour, then the water.

Finish with the remaining flour and mix until everything is together.

Step 2: Prepare and Bake!

Preheat your oven to 350°F (175°C) and butter/line three 6-inch pans.

Divide the batter evenly and give the pans a little tap to pop air bubbles.

Bake for about 30 minutes.

Let the cakes cool completely!

PREP TIME: **20 mins** BAKE TIME: **30 mins**

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Baking Show

Bake along with Strawberry Shortcake
on YouTube @StrawberryShortcake





RECIPE CARD

RECIPE:

Strawberry Buttercream

#01

INGREDIENTS:

unsalted butter

2 sticks, softened

powdered sugar

2 cups

salt

pinch

heavy cream

2 tsp

vanilla extract

2 tsp

freeze-dried strawberries

½ cup ground into fine powder

DIRECTIONS:

Step 1: Whip it up!

Beat the butter on medium-high until smooth and fluffy.

Add the sugar and salt, mixing on low until soft and well blended.

Pour in cream and vanilla, then whip on high for about 4 minutes until light.

Add strawberry powder one spoon at a time until you love the color and flavor.

Step 2: Get ready to decorate!

Transfer your buttercream to a piping bag and get ready to decorate!

Tip: Make it ahead and store in the fridge for up to 2 days, just let it soften before using.

PREP TIME: **15 mins** BAKE TIME: **n/a**

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RECIPE CARD

RECIPE:

Strawberry Cake Pops

#01

INGREDIENTS:

baked strawberry cake

1 layer crumbled up

strawberry buttercream

½ - ¾ cup

red melting chocolate

12 oz

coconut oil

1 cup

black sprinkles

2 cups

cake pop sticks

parchment paper

DIRECTIONS:

PREP TIME: **30 mins** SET TIME: **20 mins**

Step 1: Shape the Cake Pops!

Crumble your cake into a big bowl until it's soft and fluffy.

Add the buttercream and squish it together into a smooth dough.

Scoop about ¼ cup, roll into balls, and shape into cute little strawberries.

Step 2: Dip & Decorate!

Melt the chocolate in 30-second bursts, stirring each time, and add a little oil.

Dip each stick tip into chocolate, press into the strawberry, and let set for 5 mins.

Dip each cake pop fully into the chocolate and let the extra drip off.

Place on parchment and let dry for about 10 minutes.

Use the sprinkles to add tiny "seeds."



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