

STRAWBERRIES AND CREAM LAYER CAKE

Cake:

½ cup butter, softened
8 oz. cream cheese, softened
1 cup sugar
2 eggs
1 tsp. vanilla
2 cups fresh spelt flour
1 ½ tsp. baking powder
½ tsp. baking soda
½ tsp. salt
1 cup milk

Strawberry Sauce:

3 cups chopped strawberries
2 Tbsp. strawberry jam
1 Tbsp. sugar (or to taste)

Whipped Cream:

1 cup heavy whipping cream
2 Tbsp. powdered sugar



Preheat oven to 350 degrees F. In Bosch mixer fitted with cake paddles, cream together butter, cream cheese, and sugar until smooth. Add eggs, one at a time mixing well to incorporate each. Add vanilla. In a small bowl, stir together flour, baking powder, baking soda and salt. Add half of the flour to the batter mixture followed by half the milk and mix until combined. Add remaining flour and mil and mix well. Pour batter into two 9" cake pans lined with a circle of parchment paper on the bottom (or a greased 9"x13" pan) Bake for 30 to 35 min. (40 to 45 min in rectangle pan) or until golden brown and centre of cake springs back to the touch. Let cool in pans for 10 min. then loosen degrees with a knife before inverting onto a wire rack. Remove parchment paper and allow cake to cool completely. Meanwhile, in small bowl, mash about 1 cup of strawberries with the back of a fork. Add remaining strawberries, jam and sugar to taste. Mix well. Cover and refrigerate until needed. Use the Bosch mixer with the wire whips to whip the cream and powdered sugar until stiff peaks. To Assemble: Spread the top of one cake with half the whipped cream, then half the strawberry sauce. Stack the other cake on top , adding remaining whipped cream and strawberry sauce. Serve immediately.