



Valentine's Day Strawberry Cake

Makes: 10-12 servings

Ingredients:

For the vanilla cake:

- 2 large eggs
- 1 cup granulated sugar
- 3/4 cup neutral oil
- 1 cup whole milk
- 2 tsp. vanilla extract
- 2 cups all-purpose flour
- 1/2 tsp. baking powder
- 1/4 tsp. baking soda
- 1/2 tsp. kosher salt

For the buttercream:

- 5 large egg whites
- 1 cup granulated sugar
- 1 cup unsalted butter, softened
- 1 tsp. vanilla extract
- 1/2 tsp. kosher salt

Additional ingredients:

- Strawberry jam
- Fresh strawberries
- Red gel food coloring
- Valentine's Day sprinkles

Method:

1. Prepare the cake layers: Line three 6-inch cake pans with cooking spray and parchment paper. Set aside. Preheat the oven to 350 F.
2. In a large bowl, whisk to combine the eggs, sugar, oil, milk, and vanilla.
3. Add flour, baking powder, baking soda, and salt; whisk until smooth.
4. Pour evenly into cake pans and bake for 25-30 minutes or until a wooden pick inserted in centers comes out clean. Invert onto a wire rack to cool completely. Remove parchment.
5. Prepare the buttercream: Whisk to combine the egg whites and sugar in the bowl of a stand mixer.
6. Place over a small pot with 1-2 inches of simmering water. Cook, stirring constantly, until the sugar is dissolved and the egg whites reach about 160 F.
7. Transfer the bowl to the mixer and whip until stiff and glossy. Reduce speed to medium and add a pat of butter at a time until all the butter has been added. Whip until light and fluffy.
8. Whip in vanilla and salt.
9. Assemble cooled cake: Stack layers with strawberry jam, buttercream, and fresh sliced strawberries.
10. Coat the cake with a thin layer of buttercream and chill until firm.
11. Coat with an additional layer and smooth the surface.
12. Pipe some white hearts and rosettes onto the cake. Color remaining frosting in shades of pink and red and repeat.
13. Finish with Valentine's Day sprinkles and serve.