

# FROM ANDREA'S KITCHEN

## STRAWBERRY MASCARPONE CAKE

by Andrea Woodson



This month's recipe is Strawberry Mascarpone Cake. Growing up, the month of May was always referred to as the merry berry month of May. This was an exciting time because my parents would take us to our favorite place to eat, Eat'n Park. I would order their famous Strawberry Shortcake and my family would enjoy their Strawberry Pie. Even years later I still look forward to seeing the fresh berries in spring. This recipe is a version of a traditional strawberry shortcake made with a cake that is a cross between regular and pound cake. The single layer is a nice size for a small gathering and is light and refreshing for the warmer weather. Enjoy!

### INGREDIENTS

#### CAKE

- 1 1/4 cups cake flour (you can use All Purpose but cake will be denser)
- 2/3 cup granulated sugar
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 cup butter, cubed and softened to room temperature
- 1 1/2 teaspoon pure vanilla extract
- 1/2 cup whole milk, at room temperature and divided
- 1 large egg, at room temperature
- 2 Tablespoons vegetable oil

#### STRAWBERRY FILLING

- 1 lb. of strawberries
- 1 Tablespoon granulated sugar

#### FROSTING

- 4 oz Mascarpone cheese
- 1/4 cup powdered sugar
- 2 1/2 teaspoons of vanilla
- 1 cup of heavy cream

### PREPARATION

Preheat oven to 350°F. Grease a 9-inch cake pan, line with a parchment paper round, then grease the parchment paper. (Parchment paper helps the cake release from the pan.)

Sift the cake flour, sugar, baking powder, and salt in the bowl of a stand mixer or a hand-held mixer. Add the butter, vanilla, and 1/4 cup milk. Mix on medium speed until the dry ingredients are moistened, about 1 minute. Stop the mixer and scrape down the sides and up the bottom of the bowl. Whisk the remaining milk, egg, and oil together in a separate bowl. With the mixer running on medium speed, add the egg mixture and to the batter and mix for 30 seconds. Stop the mixer and scrape down the sides and up the bottom of the bowl if needed, then mix for about 15 more seconds or until batter is completely combined. Some small lumps are OK.

Pour batter into cake pan. Bake for around 20-22 minutes or until the cake is baked through. Cool cake completely in the pan set on a wire rack.

Chop strawberries and add sugar and refrigerate for at least an hour.

Next make the cream by mixing Mascarpone cheese and 1/2 cup powdered sugar until creamy. Next add heavy cream and vanilla beating on medium high speed for about 4-5 minutes until it forms stiff peaks. Top the cake with cream and strawberries. Enjoy!

