

Strawberry Cake



Ingredients:

Cake

- 1/2 cup butter, room temperature
- 1 3/4 cups granulated sugar
- 1/2 cup vegetable oil
- 3/4 cup seedless strawberry jam
- 4 eggs
- 2 teaspoons vanilla extract
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 3 cups all purpose flour
- 3/4 cup buttermilk
- optional – a few drops of pink food coloring

Frosting

- 1/2 cup butter, room temperature
- 4 – ounces cream cheese, room temperature
- 1/4 cup Jackie's Strawberry Jam
- 3 cups powdered sugar
- optional – a few drops of pink food coloring

Instructions:

Cake:

Preheat oven to 350°F. Coat a 9×13 baking dish with baking spray. Set aside.

(recipes continue on the back)

In the bowl of your stand mixer fitted with the paddle attachment mix the butter and sugar together for 2 minutes on medium speed, until as combined as possible, scraping the sides of the bowl as necessary. Add in the vegetable oil and mix for 1 minute until creamy, and then the strawberry jam until combined.

Add in the eggs, vanilla, baking powder, baking soda, and salt and mix until smooth.

Turn the mixer to low and add in the flour and buttermilk in alternating portions, beginning and ending with the flour. Mix until just combined. If desired add a few drop of pink food coloring to amp up the pink color.

Spread the batter into the prepared cake pan and bake for 35 minutes, or until a toothpick inserted in the center of the cake comes out clean.

Allow the cake to cool in the pan completely.

Frosting:

In the bowl of your stand mixer fitted with the paddle attachment mix the butter and cream cheese together on medium speed until smooth. Add in the jam and mix until combined, scraping the sides of the bowl as necessary.

Turn the mixer to low and add in the powdered sugar. Once it's combined, turn the mixer up to medium and beat until creamy and smooth. Spread the frosting on your cooled cake and garnish with fresh strawberries if desired.

Note: *If you use the cream cheese frosting recipe provided, you need to refrigerate this cake.*

Option: *You can make this with a boxed cake mix and add the jam to the frosting. Any flavor of jam will work.*

Recipe adapted from the Cookies & Cups

Jackie's Jams