

Strawberry Trifle Cake With Brown Butter Buttercream

Cake:

2 ¼ C unbleached cake flour
1 ¾ C unbleached all-purpose flour
1 T baking powder
1 ½ t salt
1 ½ C unsalted butter, room temperature
3 C granulated sugar
6 large eggs, room temperature
1 C whole milk, room temperature
1 T vanilla extract
1 lb fresh strawberries, trimmed

Icing:

2 C unsalted butter, room temperature and divided
8 C (approx. 2 lbs) powdered sugar
4 t vanilla extract
6-12 T buttermilk

Filling:

¾ C strawberry preserves
1 Quart fresh strawberries, trimmed and sliced
1 Quart fresh blueberries

Directions:

Cake:

1. Pre-heat oven to 350 F. Grease and flour three 9" round cake pans
2. Puree 1 lb of fresh strawberries in food processor/blender
3. Add this puree to a saucepan, bring to a simmer, and then reduce on low for about 30 minutes until you have approx. ½ C. Set aside and cool
4. In a small bowl whisk together both flours, baking powder and salt
5. In a large bowl, beat the butter until smooth
6. Gradually add the sugar and beat until fluffy
7. Add the eggs one at a time, beating well after each addition

8. Add the dry ingredients in three parts, alternating with the milk, vanilla and strawberry puree. Scrape the sides and bottom of the bowl when done, then beat for one more minute
9. Divide batter between the three pans. If you're using a scale, put 1 ½ lbs of batter in each pan
10. Bake for 35-40 minutes or until a cake tester or toothpick inserted in the center comes out clean. Remove from oven and cool in the pans for 15 minutes. Turn the cakes out of the pans and cool completely on a rack.

Icing:

1. In a saucepan, heat 1 C of butter over medium-low heat until lightly browned (approx. 8 minutes), then cool
2. In a large bowl beat the remaining butter on medium speed for 30 seconds. Add the cooled brown butter and beat until combined
3. Add the powdered sugar and vanilla. Beat in the buttermilk, 1 T at a time, until spreadable

To Assemble The Cake:

1. Trim any domes off the tops of the layers and torte each layer.
2. Place a layer on a serving plate lined with parchment paper strips
3. Spread the layer with frosting and top with ¼ of the sliced strawberries and 1/3 of the blueberries.
4. Place the next layer on top and spread with ¼ of the strawberry preserves.
5. Top with another cake layer and repeat, alternating between frosting with fruit and the preserves
6. Frost the top and sides of the cake with the remaining icing and decorate with the remaining sliced strawberries