

Strawberry Fondant Cake

Cake:

5 C cake flour
5 t baking powder
1 tsp salt
2 C unsalted butter
4 C sugar
1 t vanilla extract
1 t strawberry extract
5 drops of red food coloring
8 eggs
1 C whole milk
1 C strawberry puree*

*Puree:

1 large punnet of fresh strawberries
Remove stems, puree in blender.
In saucepan, cool medium-low heat for about 1 hour
Cool completely

Italian Meringue Buttercream:

1 $\frac{3}{4}$ C sugar
8 egg whites
1 tsp strawberry extract
1 C strawberry puree*
2 drops of red food coloring

Directions:

1. Set oven to 350 F
2. Line four 8" pans
3. Sift flour, baking powder and salt, and then set aside
4. Beat butter, sugar and extracts until light and fluffy
5. Add eggs two at a time
6. Add flour mix, alternating milk with the strawberry mix
7. Bake for 45 minutes
8. Mix Italian meringue butter cream with strawberry puree

9. Ice between the four layers
10. Optional – carve the layered cake into shape of a strawberry
11. Ice the outside of the cake
12. Chill
13. Cover with red fondant. Decorate with small pieces of yellow fondant for the seeds and green fondant for the stems