

Strawberry & Almond Soft Cake

Ingrédients

- 100g of unsalted butter, softened
- 20g of neutral oil
- 2 eggs
- 170g of sugar
- 1 teaspoon vanilla extract
- 180g of flour
- 60g of almond powder
- 6g of baking powder
- 1 pinch of salt
- 230g of strawberries
- 55g of sliced almonds
- 20g of strawberries for decoration

Préparation

1. If you are looking for a strawberry dessert but want to change a bit from the classic tart, you have come to the right place!
2. This strawberry/almond cake is quick to make, and as often you can modify it according to your tastes (by removing the bitter almond extract if you don't like it, replacing the almond powder with hazelnut or coconut, replacing the strawberries with raspberries...).
3. Equipment: 22cm ring Ingredients: I used Norohy vanilla extract from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
4. Preparation time: 20 minutes + 40 minutes of baking For a 22cm diameter cake: Ingredients: of unsalted butter, softened of neutral oil 2 eggs of sugar A few drops of bitter almond extract 1 teaspoon vanilla extract of flour of almond powder of baking powder 1 pinch of salt of strawberries of sliced almonds of strawberries for decoration Recipe: Mix the softened butter, oil, eggs, and sugar using an electric whisk until you get a light and fluffy mixture.
5. Add the vanilla and bitter almond extract (more or less according to your tastes).
6. Then incorporate the flour, almond powder, baking powder, and salt.
7. Finally, add the strawberries, previously sliced.
8. Pour the batter into your greased cake pan (or ring), add some sliced strawberries on top, then the sliced almonds.
9. Bake in the preheated oven at 175°C for about 35-40 minutes (a knife blade inserted in the cake should come out dry).
10. Let cool, then unmold the cake and enjoy!