

Fresh Strawberry Cake with Almond Cream Cheese Frosting

Ingredients For Cake

(1 Cup) Softened unsalted butter	(1 ½ Cups) Whole milk, room temperature
(2 Cups) Granulated sugar	(6) Egg whites
(2 teaspoons) Vanilla extract	(4) Cups chopped fresh strawberries
(1 teaspoon) Fresh lemon juice	(1/2 Cup) Strawberry preserves
(4 Cups) Cake flour	Almond Cream cheese frosting
(5 teaspoons) Baking powder	Baking spray
(1/2 teaspoon) Kosher salt	Parchment paper
(1/4 teaspoon) Baking soda	

Ingredients for frosting

(1 ½ Cups) Softened unsalted butter
(1 ½) 8 oz. Packages of softened cream cheese
(1 ½ teaspoons) Almond extract
(6 Cups) Confectioners sugar

Cake Instructions

1. Preheat oven to 350 °
2. Spray 13x9- inch baking pan with baking spray and then flour
3. Line pan with parchment paper
4. In large bowl beat egg, and sugar with a mixer at medium speed until fluffy
5. Beat in vanilla and lemon juice and scrape sides of bowl
6. In another large bowl whisk together flour, baking powder salt, and baking soda
7. With mixer on low speed, gradually add flour mixture to butter mixture alternating with milk, beginning and ending with flour mixture
8. In another large bowl, using clean beaters beat egg whites with a mixer at high speed until stiff peaks form
9. Fold 1/3 of egg whites into batter at a time until all egg whites are added
10. Add (2 ½) cup of strawberries

11. Pour batter evenly into pan
12. Bake 50-55 minutes
13. Let cake cool
14. Melt preserves in microwave then stir in remaining strawberries
15. Cover and refrigerate for a hour
16. Remove cake from pan, apply Almond Cream Cheese Frosting on the top and sides
17. Serve with strawberry toppings

Frosting Instructions

1. In a large bowl beat butter, cream cheese, and almond extract, mix on medium until smooth
2. With mixer on low speed gradually add confectioners' sugar beating until combined
3. Increase speed to medium and beat for 4 minutes