

Strawberry Poke Cake

You can do without decorating the cake face.

* Ingredients :

- Butter – to grease the tray

+To prepare the cake:

- Butter – a cup

- Sugar – a cup and three quarters

- Egg albumin – 5

- Fresh strawberries, washed and mashed – 2 cups

- Sour cream – half a cup

- Vanilla extract – a small spoon

- Flour – 3 cups

- Baking Powder – two and a half teaspoons

- Baking soda – a quarter of a teaspoon

- Salt – a quarter of a teaspoon

+To prepare the strawberry sauce:

- Fresh strawberries – 2 cups

- Sugar – 3 tablespoons

+To prepare the cover:

- Fresh cream – 6 cups

- Powdered sugar – 50 gr

- Mascarpone cheese – 250 gr

° Fresh strawberries cut into slices for garnishing – to taste

* The method of work :

1- Grease two circular trays, 23 cm in diameter, with butter and set them aside.

2- In the bowl of an electric mixer, mix the butter and sugar, then gradually add the egg albumen while mixing continuously.

3- Add the strawberry, sour cream and vanilla extract and mix until the ingredients are homogeneous and the mixture becomes like cream.

4- In a bowl, place the dry ingredients, i.e. flour, baking powder, baking soda and salt.

5- Add the dry ingredients to the cream mixture and mix well.

6- Preheat the oven to 180 ° C, then spread the mixture on the trays.

7- Put the two trays into the oven one by one for about 25 minutes or until the cake is done.

8- Take the two tray from the oven and leave each cake aside to cool.

9- To prepare the strawberry sauce, put the strawberry and sugar in an electric mixer and mix well until the ingredients are homogeneous.

10- To prepare the topping, pour the cream into the bowl of an electric mixer, then add the sugar and mix well until you get the cream.

11- Add mascarpone cheese and mix with a wooden spoon until ingredients overlap.

12- Put the first cake on a serving dish and grease its face with half the amount of strawberry sauce, then add half a cup

of the cream cheese mixture to get a thick layer.

13- Spread the second cake with the rest of the strawberry sauce, then cover the first cake. Make sure that the face covered with the sauce coats the cream.

14- Grease the cake face and sides with the wrap.

15- To decorate: Put the remaining packaging in a sweets bag and make small circles on the edges of the cake, then put a piece of strawberry on each circle

ENJOY !