

Vanilla Layer Cake with Strawberries

Beautiful and delicious! Substitute any seasonal fruit for the strawberries. Made with our Artisan Flour Blend.

Yield: two 9" layers or one 9" x 13"

Ingredients

- o 3 cups Pamela's Artisan Flour Blend
- 1 cup (2 sticks) butter or butter substitute
- o 2 cups sugar
- 4 eggs-large, beaten
- ∘ 1-1/2 tsp vanilla
- 1 TBSP baking powder
- ∘ 1/2 tsp salt
- o 1 cup milk
- Vanilla frosting tinted pink or frosting of your choice
- Sliced strawberries

Directions

Beat sugar, butter and eggs together until lemon colored, then add vanilla. Mix together dry ingredients and add alternately with milk, starting with dry ingredients. Split between two round 9" pans or one 9 x 13" pan.

Bake at 350° for 25 to 40 minutes depending on pan size, or until toothpick comes out clean. Spread frosting evenly on first layer and top with sliced strawberries. Repeat with second layer.

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