

Healthy Strawberry Cake

Servings 14 servings

Ingredients

Cake

- 2 cups superfine blanched almond flour
- 1/3 cup coconut flour
- 2 tablespoons freeze-dried strawberries blended into powder (can use coffee grinder) this is for color and flavor.
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/8 teaspoon fine sea salt
- 1/2 tablespoon vinegar
- 1/4 cup unsweetened almond milk, room temperature (or preferred milk)
- 4 large eggs, room temperature
- 2/3 cup granulated monk fruit sweetener OR preferred sweetener (use granulated pure maple sugar for paleo)
- 1 cup reduced strawberry puree for best results.
- 1 tablespoon pure vanilla extract
- 7 strawberries, diced

Frosting

- 1 1/4 cups unsalted butter softened (sub with ghee or palm shortening for paleo)
- 3 - 3 1/2 cups powdered SWERVE or preferred powdered sweetener, sub with powdered maple sugar for paleo
- 2 teaspoons pure vanilla extract
- 1 - 2 tablespoons unsweetened almond milk or preferred milk
- Optional Garnish: strawberries slices

Directions

Cake:

1. FOR BEST RESULTS:
If making a strawberry reduction: Puree about 2 cups fresh strawberries in a food processor. Pour the mixture into a medium saucepan and heat on medium for about 8 minutes to help evaporate some of the moisture and caramelize the strawberry sugars. Remove from heat and pour into a glass container. You should yield around 1 cup strawberry reduction. Allow to cool fully before adding to the cake batter.
2. Preheat the oven to 350 degrees F.
For a 9x13 sheetcake: Line a 9X13 baking pan with parchment paper leaving an overhang and set aside.
For a round layer cake: Lightly coat three 6-inch round cake pans or two 8-inch cake pans with nonstick baking spray and line the bottom with parchment paper rounds. Set-aside.

3. In a medium mixing bowl, whisk the almond flour, coconut flour, freeze-dried strawberry powder, baking powder, baking soda and salt together. Set aside.
4. In a measuring cup, measure out the almond milk and add the vinegar. Allow to sit and curdle for about 5 minutes while you mix the other ingredients.

In another separate large bowl, whisk together the eggs, monk fruit sweetener, strawberry puree and vanilla extract. Pour in the curdled milk and mix until combined.

5. Slowly add the dry ingredients to the wet ingredients. Stir until well combined. Fold in diced strawberries.
6. Transfer the batter to the cake pans: Pour the batter evenly into the baking pan(s) and smooth out the tops with a spatula.

Bake for 19-25 minutes, or until a toothpick comes out clean. Allow cake layer(s) to cool in the cake pans for at least 30 minutes, then carefully remove from cake pans. Transfer to wire racks to cool completely to room temp before frosting.

FOR THE FROSTING:

- Using a hand mixer or in the bowl of an electric stand mixer, add the softened butter and beat on high for 3 minutes until light and fluffy. Turn the mixer to low and slowly add the powdered sweetener, vanilla extract, and almond milk and beat for 2-3 minutes until creamy and smooth. Cover and chill in the fridge until ready to frost.

FROST AND ASSEMBLE THE CAKE:

- Once the cake layer(s) is completely cool, use an offset spatula to spread frosting on cake. Slice into squares and top with strawberry slices before serving if desired.

Nutrition Facts

Healthy Strawberry Cake		
Amount Per Serving (1 slice)		
Calories 267Calories from Fat 135		
% Daily Value*		
Fat	15g	23%
Carbohydrates	8g	3%
Fiber	5g	20%
Sugar	2g	2%
Protein	6g	12%