

Strawberry Sponge Cake

2	Eggs
1 cup	Sugar
½ cup	Milk
4 Tbsp	Butter
1 tsp	Vanilla
1 cup	All Purpose Flour
1 tsp	Baking Powder
pinch	Salt
¼ cup	Strawberry Puree (about 4-5 strawberries)

Mix Method:

In the bowl of your Kitchen Aid mixer whip the eggs on high speed with the whip attachment until foamy, and gradually start adding in your sugar very slowly.

The eggs will take about 5 minutes to reach the ribbon stage.
so in the meantime you can heat your milk and butter together in the microwave or on the stovetop and reserve.

The ribbon stage is a stage where the egg/sugar mixture is very light in color, very thick and when you run the mixture off of a spatula or the beater blades, it makes a ribbon like effect before disappearing back into the mixture. You can also do a “figure 8” pattern with the mixture and if it stays visible for a few seconds before disappearing you know you have achieved ribbon stage.

At this point you will add in all of the dry ingredients at once with the mixer OFF so you do not have a flour shower all over your kitchen!

And on low speed mix in the dry mixture. You can gradually go up to a higher speed to make sure it is all incorporated evenly.

Next you will prepare a liaison with the milk/butter mixture. A liaison is a technique in which rather than dumping the liquids straight into the main batter causing deflation of this delicate foam we took such care to achieve; you will take out about Half of the cake batter into a separate mixing bowl, and with a hand whisk add the liquids to THAT 1/2 of batter. Whisk it all together and then proceed to add this liaison to the original cake batter in the Kitchen Aid bowl.

Add the vanilla extract along with the strawberry puree, mix well and pour into prepared pan.

Bake this cake at 350 degrees F for about 25 minutes, then lower the temperature to 325 F to continue baking UNTIL IT'S DONE !

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