

Strawberry & Champagne Buttercream Cake

Sweet strawberries play beautifully with the crisp, rich buttercream. Guaranteed to elevate any event, this cake gives new life to a classic flavor pairing. Dressed in gold leaf and fresh ripe strawberries, it is as stunning as it is delicious!



INGREDIENTS

- 324g (12oz) **ANDROS Professional Strawberry Fillings**
- Strawberries – for garnish
- Gold leaf – for garnish

Cake

- 162g (5.7oz) Unsalted butter
- 280g (9.8oz) Sugar
- 135g (4.7oz) All-purpose flour
- 10g (2tsp) Baking powder
- 7g (1tsp) Salt
- 5mL (1 tsp) Vanilla extract
- 222mL (7.5fl oz) Whole milk
- 88mL (3fl oz) Olive oil
- 135g (5oz) Egg whites

Buttercream

- 120mL (4fl oz) Champagne reduction (600mL/20fl oz reduced to 1/5)
- 150g (5oz) Egg whites
- 200g (7oz) Sugar
- 454 g (1lb) Unsalted butter -cubed room temp
- 7g (1tsp) Salt
- 5mL (1tsp) Vanilla extract

FEATURED INGREDIENT



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INSTRUCTIONS

Cake

1. Cream together butter and sugar, until light and fluffy.
2. Add the egg whites in two separate additions, scraping down bowl between each.
3. Sift dry ingredients; add to the butter/sugar mixture, alternating with the milk/oil/vanilla.
4. Divide batter between 2 – a” greased caked pans. Bake @ 350° for approximately 20 minutes, rotating halfway through.
5. Cake should be light golden brown and spring to the touch. Cool completely on racks.

Buttercream

1. In a mixing bowl, over a double boiler, whisk together eggs whites and sugar. Bring to 175°F , remove from heat, fit on mixer and immediately whip on high.
2. Once mixture is cooled down, bring speed down and slowly add cubed butter.
3. Scrape down bowl and drizzle in reduction, salt, and vanilla.

Assembly

1. 1. On a cooled cake round, with the buttercream pipe a border around the edge of your cake.
2. 2. Fill 162g (6oz) **ANDROS Professional Strawberry Fillings inside the border and chill for 15 minutes.**
3. 3. Center second cake layer on first and repeat process.
4. 4. Using a star tip, pipe buttercream along the outside of the cake.
5. 5. Garnish with fresh strawberries and gold leaf.