



Julia's Cuisine

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Sweets

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Strawberry Snacking Cake

Serves 8
Prep time: 15 minutes
Bake time: 20 minutes

Ingredients

1/2 Cup/115 grams butter
1/2 Cup/115 grams sugar
2 Eggs
1 Teaspoon vanilla
1 1/2 Cups/190 grams flour plus one tablespoon, divided
1 Teaspoon baking powder
1/2 Teaspoon salt
1/2 Cup/120 grams Greek yoghurt
1 1/2 Cups/225 grams fresh strawberries, roughly chopped

Method

Preheat oven to 350 degrees F. Grease and line an 8 x 6 inch baking dish. Set aside.

In a medium bowl, combine the flour (reserving one tablespoon), baking powder and salt. Set aside.

In the bowl of your electric mixer, beat the butter on high till smooth. Add the sugar and mix for 2-3 minutes or until light and fluffy. Add eggs one at a time, beating well after each addition. Whisk in vanilla.

Add half of the flour mixture and stir to combine. Stir in yoghurt and then remaining flour.

In a medium bowl add the tablespoon of remaining flour to the strawberries and stir to coat. Fold the strawberries into the batter.

Pour batter into prepared baking dish and bake for 18 - 20 minutes or until toothpick inserted comes out with just a few crumbs.

Place on a wire rack to cool. Remove from pan when cooled and cut into squares.