



# Strawberry Explosion Cake

## Ingredients

- 2-3 pints fresh strawberries (hulled and halved)
- 1 tablespoon of [Fustini's 18 Year Balsamic Vinegar](#)
- 1 1/4 cups granulated sugar - divided (1/4 cup for strawberries, 1 cup for cake batter)
- 3 cups gluten-free flour (or any all-purpose flour of choice)
- 3 teaspoons baking powder
- Pinch of salt
- 2 sticks softened unsalted butter
- 2 large eggs (room temperature)
- 2 teaspoons vanilla paste (or extract)
- 1 cup milk
- Sprinkle Finishing sugar, optional

## Sharon's Hint

Adapted from the Candid Appetite

## Directions

### Step 1.

Preheat oven to 350F. Line 2 15x10 cookie sheets with parchment paper. Dry strawberries with towel so they are not wet - Toss strawberries in a bowl with 1/4 cup sugar and 1 tablespoon of Fustini's Balsamic Vinegar and mix well. Place coated strawberries on cookie sheet and bake until soft and natural juices release (about 30-35 minutes) - Let cool completely before putting it on cake

### Step 2.

In a large bowl, combine flour, baking powder, and salt. Cream together softened butter and sugar until light and fluffy. Stir in eggs 1 at a time, allowing each to be incorporated fully before adding the next egg, mix in almond extract and vanilla. Alternate adding dry ingredients and milk and mix until just combined. (If using Gluten Free Flour, the cake batter will appear very elastic. That's okay!) Pour batter on greased cookie sheet. Use an offset spatula to smooth evenly.

### Step 3.

Add strawberries on top of batter and sprinkle top with finishing sugar. If you want the strawberries to be more incorporated in the cake, lightly press down strawberries into batter. 8. Bake 30-35 minutes. Allow to cool completely and serve with ice cream.