



Strawberry Layer Cake

Ingredients

- 2 sticks butter - plus more for the pan
- 1-2 tablespoons breadcrumbs
- 1 tablespoon [Fustini's Meyer Lemon olive oil](#)
- 1/3 cup milk
- 4 eggs
- 1 2/3 cup sugar
- 2 2/3 cup wheat flour
- 2 teaspoons baking powder
- Pinch salt

Filling

- 1 pound strawberries - hulled and sliced
- 2 tablespoons [Fustini's Cara Cara Vanilla balsamic](#)
- 1/4 cup sugar

Frosting

- 1 cup heavy cream
- 2 tablespoons confectioners sugar
- 1 tablespoon [Fustini's Cara Cara Vanilla balsamic](#)

Directions

Step 1.

Preheat the oven to 350 degrees. Butter a 9 inch round cake pan and sprinkle the breadcrumbs over to coat. Melt the butter and milk together in a small pan and once the butter is melted, let cool to room temperature. Place the eggs and sugar into a stand mixer fitted with the paddle attachment and process until light and fluffy - 5 to 8 minutes. Add the cooled milk and butter mixture and mix thoroughly. Whisk together flour, baking powder, and salt and add to the mixer. Mix on low only until batter comes together. Pour into the prepared pan and bake in a preheated oven until the sides start to pull away and a toothpick inserted in the center comes out clean - 30 to 40 minutes. Let cool completely.

Remove from the pan and, using a serrated knife, cut in half lengthwise.

Step 2. Filling

Place strawberries in a large bowl along with sugar and Fustini's Strawberry Balsamic Vinegar and stir. Let sit for 30 minutes, stirring occasionally.

Pour strawberries onto the bottom layer of cake and place top on. Coat top with frosting, decorate with more strawberries, and serve immediately.

Step 3. Frosting

Whisk cream for 30 seconds. Add sugar and vinegar and whisk until thick and spreadable - another minute. Use immediately.