

FRESH STRAWBERRY CAKE



SAVEUR PRODUCT USED - CINNAMON BLEND BAKING SPICE, CRANBERRY ORANGE BALSAMIC VINEGAR

INGREDIENTS

4.4 oz butter, at room temperature
1 tsp vanilla extract
1 tsp *Saveur Cranberry Orange Balsamic Vinegar*
1 1/4 cups caster (fine) sugar + 1 1/2 Tbsp extra
2 eggs
Pinch salt
1 tsp *Saveur Cinnamon Blend Baking Spice*
1 1/2 cups GF self-rising flour + 1 Tbsp extra
2/3 cup sour cream
1 lb fresh strawberries, hulled

Strawberry Topping

1/3 of above strawberries
2 Tbsp sugar
2 Tbsp *Saveur Cranberry Orange Balsamic Vinegar*
1 Tbsp water
1 Tbsp *Saveur Mulling Spice* in a tea bag or muslin



DIRECTIONS

Preheat oven to 180/350. Grease and line base and side of 10" round springform pan with baking paper.

Use electric beaters to beat butter, vanilla, balsamic vinegar, and 1 cup sugar in large bowl until pale and creamy. Add eggs, one at a time, beating well after each addition. Add salt, Cinnamon Blend, and half the flour; beat until just combined. Add half sour cream and beat until just combined. Repeat with remaining flour and sour cream.

Cut 1/5 of the strawberries in half; set aside. Coarsely chop remaining strawberries. Separate into 2 piles; set aside 1 pile/portion for strawberry topping. Toss one pile/portion of strawberries into remaining flour to coat. Fold into cake mixture until just combined. Spoon mixture into prepared pan and smooth surface.

Sprinkle top with 1 1/2 Tbsp of remaining sugar. Bake for 35-40 mins or until a thin crust has formed on top. Arrange the halved strawberries, cut side down on the top of the cake. Don't be afraid to press them in slightly to the crust. Sprinkle with the remaining sugar. Bake for 20-25 mins or until a skewer inserted comes out clean.

Place remaining portion of chopped strawberries into small pan. Add all topping ingredients and allow to simmer on very low while cake is cooking. Stir occasionally and add more water if needed. Remove Mulling Spice package and squeeze any liquid from package. Dispose and place strawberry topping in a bowl to serve with cake.

Serve cake warm or at room temp with strawberry topping and a dollop of whipped cream.