The Culinary Playground

Strawberry Cake

1-1/2 cups all-purpose flour, spooned into measuring cup and leveled-off
1 teaspoons baking powder
1/2 teaspoon salt
6 tablespoons unsalted butter, softened
1 cup plus 2 tablespoons sugar, divided
1 large egg
1 teaspoon vanilla extract
1/2 cup milk (low fat is fine)
About 3/4 pound strawberries, hulled and halved

Preheat the oven to 350°F and spray 9-inch pie pan with non stick spray.
In a medium bowl, whisk together the flour, baking powder and salt. Set aside.
In the bowl of an electric mixer, beat the butter and 1 cup of the sugar until pale and fluffy, about 3 minutes. Add the egg and vanilla and beat on low speed until well combined. Gradually add the flour mixture, alternating with the milk, and beat on low speed until smooth.
(Note: the batter will be very thick.)

Transfer the batter into the prepared pan and smooth with a spatula Arrange the strawberries on top, cut side down, so that they completely cover the batter (the recipe calls for approximately 3/4 pound of strawberries; use more or less if necessary).
Sprinkle the remaining 2 tablespoons of sugar over the strawberries.

Bake for ten minutes, then reduce the heat to 325°F and bake until the cake is lightly golden and a tester comes out clean, about an hour. Let the cake cool in the pan on a rack. Serve with sweetened whipped cream or vanilla ice cream, if desired.
Note: Cake can be stored at room temperature for several days, loosely covered.