



Strawberry-Honey Cake with Sour Whipped Cream

LIST of INGREDIENTS:

CAKE:

- 1 lb. strawberries, hulled and quartered, plus more for serving
- 1-1/2 cups sugar
- 1-1/2 sticks unsalted butter (at room temperature), plus more for greasing
- 2-1/3 cups all-purpose flour (plus more for dusting)
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 1 tsp. kosher salt
- 3 egg yolks (large at room temperature)
- 2 eggs (large at room temperature)

- 1/3 cup sour cream
- 1 tsp. fresh lemon juice
- 1 tsp. pure vanilla extract

TOPPINGS:

- 3/4 cup wildflower or clover honey
- 1 tbs. unsalted butter
- reserved syrup from strawberries
- 1 lb. fresh strawberries halved
- 1 cup heavy cream
- 1/2 cup sour cream



the Method

Make the cake In a medium bowl, mix the 1 pound of strawberries with 1/4 cup of sugar. Cover and refrigerate overnight. Strain the berries through a fine-mesh sieve set over a small bowl. Reserve the syrup for serving. In a food processor, pulse the macerated strawberries until finely chopped.

Preheat the oven to 325°. Generously butter a 12-cup Bundt pan and dust with flour, tapping out the excess. In a medium bowl, whisk the 2 1/3 cups of flour with the baking powder, baking soda and salt. In a stand mixer fitted with the paddle, beat the 1 1/2 sticks of butter with the remaining 1 cup of sugar at medium speed until light and fluffy, about 3 minutes. Reduce the speed to low and beat in the egg yolks and eggs, one at time, until just incorporated; scrape down the side of the bowl. At low speed, beat in the sour cream, lemon juice and vanilla. Beat in the dry ingredients until just combined, then beat in the chopped strawberries. Scrape the batter into the prepared Bundt pan and bake for 50 to 55 minutes, until a toothpick inserted into the cake comes out with a few moist crumbs. Transfer to a rack and let cool in the pan for 20 minutes. Line a large rimmed baking sheet with parchment paper. Invert the cake onto the cooling rack, then set the rack on the baking sheet. Meanwhile, make the toppings In a small saucepan, bring the honey, butter and reserved syrup to a boil over moderate heat, stirring until the honey is dissolved, about 3 minutes. Add the sliced strawberries. Using a wooden skewer, gently poke holes all over the cake. Let the cake cool completely.

In a stand mixer fitted with the whisk, beat the heavy cream and sour cream until soft peaks form. Slice the cake and serve with the sour whipped cream, reserved strawberry syrup and more fresh strawberries. Note: The cake can be prepared and loosely wrapped in foil. Store at room temperature overnight.