Refreshing Strawberry Cake



Refreshing strawberry cake is ideal for summer days. I love this type of cake, prepared in a big baking tray, so you are always ready for meeting a bunch of friends with some cake and lemonade.

INGREDIENTS FOR THE BISCUIT :

300 g of flour

300 g of sugar

5 eggs

300 g margarine for cakes

1 package of baking powder

2 packages of vanilla sugar

INGREDIENTS FOR FILLING :

1500 ml of milk

4 packages of vanilla pudding

200 g of sugar

800 g of sour cream (30% fat)

INGREDIENTS FOR TOPPING :

3 packages of cake topping – Red

(1 package of topping contains 10 g of powder)

750 ml of water

45 g of sugar

ADDITIONAL INGREDIENTS :

1.5 – 2 kg of strawberries

PREPARATION :

1 . mix sugar, vanilla sugar and margarine and add eggs – one by one (mix each egg for 2 minutes) …

2 . mix baking powder and flour and add to the mixture – spoon by spoon, while mixing constantly. Mix everything well …

3 . coat the baking tray (32 x 34) with margarine for cakes, pour the biscuit mixture into the tray, smooth it out and put into a pre-heated oven for ca 15 – 20 minutes.

4 . in the meantime prepare the filling …

5 . take ca. 300 ml of milk and dissolve pudding in it. Put the rest of the milk, together with sugar, in a pot and let boil. When milk boils, add dissolved pudding, with constant stirring and cook for ca . 1 minute …

5 . add sour cream into the hot pudding and mix well …

6 . pour the hot filling over the hot biscuit, smooth it out and put it back into the oven for 10 more minutes …

7 . while the cake is being baked, wash the strawberries, dry them, cut them in halves or slice them as you like …

8 . put sugar and cake topping in a small pan, stir and add water …

9 . let the topping boil, while stirring constantly, then take it away from the cooker and leave it aside for ca 10 – 15 minutes to cool a bit (not too much so that the mixture does not turn to jelly in the pan) !!! …

10 . line strawberries on warm (almost cold) cake and pour topping over them. Leave the cake in the fridge for 4 hours or over night.








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