



Fil d'OR



STRAWBERRY CAKE VEGAN

Ingredients

- Serves 10-12

Ingredients for the cake

- 480ml of dairy-free milk (we use unsweetened almond milk)
- 2 teaspoons of apple cider vinegar
- 420g of self-raising flour
- 470g of golden caster sugar
- 1 teaspoon of baking powder
- 1 teaspoon of bicarbonate of soda
- 120g of coconut oil (melted)

Ingredients for the butter-cream

- 210g of dairy-free butter
- 500g of icing sugar
- 1 teaspoon of vanilla extract
- Pink food gel

- Strawberries => a lot
- Fil d'OR Freeze-dried strawberries => a lot



Strawberry freeze dried no sugar added 

To make the cakes

Step 1- Preheat your oven to 180 degrees c and line three 6 inch cake tins with grease-proof paper.

Step 2- In a bowl, combine the dairy-free milk with the apple cider vinegar and whisk until fully combined.
Set aside for 10 minutes to curdle. This creates a vegan 'buttermilk'.

Step 3- In a large mixing bowl; sift the flour, sugar, baking powder and bicarbonate of soda. Mix well to combine.

Step 4- Add the melted coconut oil into the 'buttermilk' and whisk to combine.

Step 5- Add the wet ingredients into the dry ingredients and mix.

Step 6- Pour equal amounts of batter into the lined cake tins.
Make sure to tap the tins on the worktop to remove any air bubbles.

Step 7- Pop the cakes into the centre of the preheated oven and bake for around 28-30 minutes. You will know they are baked when you put a knife or skewer in and it comes out clean and they are springy to the touch.

Step 8- Place the cakes on a cooling rack and allow to cool fully.
Once cool, pop them into a sealed container to keep them fresh before frosting.

To make the buttercream

Step 1- In a bowl/stand mixer, cream the butter on high for around 5 minutes until it turns pale in colour then add in the icing sugar and vanilla extract.

Step 2- Whisk it for a further minute until fully combined.

Step 3- Fill and stack the cakes with the Strawberry Sundae Naked buttercream.

Step 4- Crumb coat the cake with the plain white buttercream and pop in the fridge to set. This will take around 1 hour.

How to create the fault line with butter-cream

Step 1- Add a thick layer of plain white buttercream to the outside center of the cake. (This creates the fault-line.)

Step 2- Press Fil d'OR freeze-dried strawberries and sliced strawberries into the soft, white buttercream.

Step 3- With the remaining buttercream, add in pink food gel and whisk together.

Step 4- Add a thick layer of the pink buttercream to the top and bottom of the cake, leaving the white butter-cream and strawberries exposed. Use a large spatula or cake scraper smooth out the pink butter-cream. You will be able to see the fault-line around the cake.

Step 5- Paint the edges of the butter-cream (the fault-line) with edible gold (optional).

To decorate, we used a large open star tip nozzle and piped some swirls around the top of the cake, added a lot of Fil d'OR freeze-dried strawberries and piled on fresh strawberries.

Serve fresh or store in a sealed container in the fridge, the buttercream will firm up at room temperature.
Best eaten within a few days!

