



Adventure Ingredient: Hot Pepper Jelly

Spirited Fresh Strawberry Cake

Can also be made gluten free and top with dairy free whipped topping

- 2-1/2 cups gluten-free flour or all-purpose flour
- 3 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 cup butter, softened
- 1-1/2 cups granulated sugar
- 4 large eggs
- 1/8 cup unflavored yogurt
- 1/2 cup strawberry or seedless raspberry jam
- 2 Tablespoons hot pepper jelly
- 1 teaspoon vanilla extract
- 2 to 4 cups regular or dairy free whipped cream
- 2 to 4 Tablespoons confectioners' sugar or to taste

1/8 to 1/4 teaspoon mint extract

As desired: Strawberries, halved; Fresh mint leaves; fine minced almonds

Preheat oven 325 degrees F. Grease bottom and sides of two 9-inch round pan with cooking spray; line bottom of each pan with parchment round; greased parchment. Set aside.

Combine Dry Ingredients: In medium bowl, combine flour, baking powder and salt; set aside.

Prepare Cake Batter: In mixing bowl, cream butter and sugar; add eggs, one at a time, followed by yogurt, jam, pepper jelly and vanilla. Gradually add flour mixture, mixing until well combined.

Bake Cake Layers: Divide cake batter between two prepared pans. Bake in 325 F degree oven for 40 minutes or until toothpick inserted in the center comes out clean. Cool completely.

Prepare Whipped Cream: While cake is cooling, whip cream, adding confectioners' sugar and mint extract. Half strawberries; remove green tops from half of strawberries.

To Serve: When ready to serve, invert first cake onto serving plate. Spread half of whipped cream over bottom layer; arrange strawberries, cut side down over whipped cream. Place second cake layer on top, coating top of it with remaining whipped cream. Arrange remaining strawberries over the top of cake; garnish with mint leaves. Spoon a thin layer of fine minced almonds around the base of bottom layer. Serves about 10
Store cake in refrigerator until serving.

Cook's Note: I made the pictured cake gluten free and used Silk dairy free heavy whipping cream alternative. The whipped cream product was very thick after I shook the container so I think I would just pour it into a mixing bowl to whip. I added confectioners' sugar and mint for flavoring. You would probably need two (16 oz.) containers for generous layers. The baking time will vary so test the finished cake with a toothpick.

About the Recipe: It's summertime on a plate. The cake is easy to prepare and if you use prepared whipping cream, just spread it between

the layers and over the top. Arrange those juicy strawberries between the layers and over the top. The pepper jelly twist added a light contrast flavor. Finish it off with some fresh mint leaves.