

A Recipe From *tikkido*

From Scratch Strawberry Cake

<https://tikkido.com/blog/pink-scratch-strawberry-cake-recipe-valentines-day>

Strawberry Cake

- 2 cups sugar
- 1 3 oz box of strawberry gelatin
- 1 cup butter, softened
- 4 eggs
- 1/2 t salt
- 2 1/2 t baking powder
- 2 3/4 cups flour
- 1 cup milk
- 2 t vanilla
- 1/2 cup strawberry puree
- 1/2 a package (about .6 oz) freeze dried strawberries.

Instructions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Beat together the sugar, butter, and strawberry gelatin, until the mixture is nice and fluffy.
3. Beat in eggs, one at a time, and be very sure to mix well after each egg is added. Don't be tempted to throw in all the eggs at once! Doing it one at a time really makes a big difference in this recipe.
4. Add the salt, vanilla, and baking powder, strawberry puree, and mix.
5. Add the flour and the milk, alternating between wet and dry. By that, I mean add some of the milk, then add a portion of the flour, then add a little milk, etc.
6. Once all the flour and milk have been incorporated, add in the freeze dried strawberries and mix one more time, until incorporated.
7. Divide batter between two 8" round, prepared cake pans.
8. Bake at 350 for approximately 45 minutes, or until a toothpick comes out clean.

