

Lemonade

Strawberry ~~Sauce~~ inspired Triple Layered Cake

Cake

Ingredients:

- 4 Cups All-Purpose Flour
- 5 Teaspoons Baking Powder
- ½ Teaspoon Salt
- 3 Cups Sugar
- 1 Cup Butter
- 5 Teaspoons Oil
- 8 Eggs
- 7 Teaspoons Vanilla extracts

Instructions:

1. Preheat oven to 350°F
2. Grease cake pans with butter, line the bottom with parchment paper
3. Combine dry ingredients. Whisk flour, baking powder and salt in a large bowl. Set aside.
4. Beat eggs for 30 seconds on medium speed, or until fully combined.
5. With the beater still going, pour in the sugar slowly. Turn the speed to high and beat for 7 minutes until tripled in volume and white.
6. Heat milk and butter in the microwave for 1 ½ or until fully melted and hot (This can be done over the stove top as well, just be sure the milk mixture does not boil)
7. After the butter and sugar is finished beating, turn the speed to medium, and add ½ of the flour. After the flour is fully combined add another ½. Once fully combined add the remaining flour.
8. Pour hot milk, vanilla and oil into a bowl. Give it a good mix. Scoop ½ cup of the egg-flour mixture and pour it into the hot milk mixture. Mix well.
9. With the mixer on low speed, slowly add milk mixture back into the remaining egg-flour mixture. Continue mixing on low until combined. Once fully combined, immediately stop the mixer.
10. Scrape down the sides and pour batter into pans. I used a scale to ensure that each cake pan was getting the same amount of batter.
11. Bang each cake pan on the counter 3 times
12. Bake for 30 minutes or until golden and toothpick inserted into the center comes out clean.
13. Let it cool in the pans for 20 minutes, and then gently flip them out of the pans and onto a cooling rack to cool completely.

Frosting

Ingredients:

- 2 cup butter
- 7 cups Powdered Sugar
- 2 Teaspoon Vanilla Extract
- 4 tablespoons heavy cream

Instructions

1. Beat the softened butter on medium speed for a minute or until light and airy
2. Turn the mixer on low speed, gradually add the powdered sugar. Wait until the powdered sugar is fully combined with the butter before adding more. Continue until all the powdered sugar is combined.
3. Add the vanilla extract, and 4 tablespoons of cream. After combining, turn the mixer on high speed and beat for 6-7 minutes.

Strawberry Filling

Ingredients:

- 1 cup water
- 2 ½ cups frozen strawberries
- ¼ cup sugar

Instructions:

1. Add strawberries, sugar, and water into a medium sized saucepan
2. Cook on medium heat until thick, about 5-10 minutes
3. Take off the heat and immersion blend until smooth. Put back on the heat and cook for another 5 minutes.
4. Cool before use.

Lemon Curd Filling

- 1 ½ cup lemon juice
- 3 eggs
- ½ cup sugar
- Lemon zest
- 1 cup

Instructions:

1. Add all ingredients into a pan. Cut the butter into small chunks
2. Mix very well
3. On low heat, stir until butter is melted
4. Turn the heat up to medium and continue to stir until the mixture becomes thick
5. Take it off the heat and let it cool.