

Easy Strawberry Cake

<http://userealbutter.com/2020/05/10/easy-strawberry-cake-recipe/>
from [Natasha's Kitchen](#)

12 oz. strawberries, washed and hulled
2 large eggs, room temperature
1 cup sugar
1 cup sour cream
1/2 cup vegetable oil (or light olive oil)
1 tsp vanilla extract
2 cups all-purpose flour
2 tsps baking powder (reduce to 1 tsp @ 8500 feet above sea level)
1/4 tsp salt

Preheat the oven to 375°F. Butter a 9-inch springform pan. Line the bottom with parchment paper. Dice half of the strawberries and slice the other half of the berries.

In the bowl of a stand mixer, beat the eggs and sugar together on high speed with the whisk attachment until light colored and thick (about 5 minutes). Add the sour cream, oil, and vanilla extract and beat on low speed until blended. In a separate bowl, whisk the flour, baking powder, and salt together. Add a third of the dry ingredients to the batter and mix on low until just combined. Repeat until all of the dry ingredients are incorporated into the batter without overmixing. Pour half of the batter into the prepared pan. Sprinkle the diced strawberries over the batter. Spread the rest of the batter in the pan and arrange the strawberry slices on top, cut-side down.

Bake 45-55 minutes until a toothpick inserted in the center comes out clean (mine took 70 minutes – I suggest covering the edge with foil beyond 55 minutes to avoid burning). Remove from oven and let rest for 15-20 minutes. When cake is warm enough to touch, release the sides of the springform pan. Serve with whipped cream or powdered sugar. Serves 8-10.