

Strawberry Chiffon and Buttercream Cake

<http://userealbutter.com/2009/05/06/strawberry-chiffon-buttercream-cake-recipe/>
parts of this recipe are scattered through the blog, so I'm compiling it all here for once

strawberry chiffon cake (2 9-inch rounds)
strawberry Swiss meringue buttercream frosting
1 cup strawberry purée (in addition to the cup you need for the cake and buttercream)
1/2 cup Grand Marnier (or more as needed)

strawberry purée

1 lb. fresh ripe strawberries

Wash berries and trim the tops off. Freeze the berries solid. Completely thaw the berries and then purée in a blender or food processor.

strawberry chiffon cake

makes two 9×3-inch rounds

14.5 oz. cake flour
8.75 oz. confectioner's sugar
6.75 oz. whole milk
6 oz. canola oil
3.25 oz. eggs
0.5 oz. baking powder (omit at 8500 ft.)
13 oz. egg whites
9.5 oz. granulated sugar
1 tsp vanilla extract
3-4 oz. strawberry purée

Oven 375°F. Prep pan by butter bottom and sides. Place parchment in pan and butter the parchment. Sift dry ingredients (except granulated sugar) into a large bowl. Mix all ingredients (except the 13 ounces of egg whites and granulated sugar) in the large bowl until combined. Whip whites and granulated sugar to medium peaks. Fold into batter gently. Bake until set, about 20-25 minutes (do the toothpick test – no goop on toothpick). Remove from oven and remove from pan. Let cool on a rack. Wrap the cakes in plastic and freeze (I don't do this, I let them cool on the rack and then cut them). You will either be able to get 3 layers from one cake, or four layers from two cakes... it all depends on how tall you want your cake and how many layers of cake you want (I prefer 4 layers – it's cool). After two hours, remove cake from freezer and cut into 3 layers with a sharp serrated knife – or if you used 9×2-inch pans, cut two layers from each cake.

strawberry swiss meringue buttercream

8 oz. egg whites

16 oz. sugar

1 lb. butter, room temperature

4 oz. strawberry purée

Combine egg whites and sugar in a Kitchenaid mixing bowl. Whisk constantly over a gently simmering hot water bath until 140°F is reached. Remove from heat. Place on mixer with whisk and whip until stiff. Turn down whip speed to 3rd and whip until cool to the touch (this takes a while – should be cooler than your hand). Change to a paddle and gradually add soft butter by tablespoon pieces. Mix to emulsify. Once desired consistency has been reached, add purée and mix well.

Assembly: Set first cake layer down on serving plate with wax paper strips tucked partly under the edges of the cake. Drizzle or squeeze (if using squeeze bottle) Grand Marnier evenly over the cake. Spread a thin layer of purée and then spread a layer of buttercream over the cake (I like to use a pastry bag to pipe the buttercream on). Repeat cake, Grand Marnier, purée, buttercream, again and then top with the last layer of cake – or go for four layers which is **awesome**. Crumb coat the sides of the cake with buttercream. Refrigerate for an hour. Remove cake from refrigerator and finish frosting the entire cake with remaining buttercream. Garnish with fresh strawberries. Serve at room temperature.