

## **strawberry mousse cake strata**

<http://userealbutter.com/2007/10/17/strawberry-mousse-cake-strata-recipe/>

*makes about 15*

1 sheet of vanilla chiffon cake  
1 recipe of strawberry mousse  
1 cup strawberry preserves  
3 cups whipped cream

### **equipment**

3-inch ring molds (2-inch height minimum)  
3-inch round cutter

### **vanilla chiffon cake**

*makes 2 11×17-inch sheets or 2 9×3-inch rounds*

*this recipe originally intended for baking at 5300 ft. so sea-levelers may want to increase the baking powder a bit*

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  
13 oz. egg whites  
9.5 oz. granulated sugar  
1 tsp vanilla extract

Oven 375°F. Prep pan by buttering 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. Remove from oven and remove from pan. Let cool on a rack. Wrap the sheet you want to use in plastic and place in the freezer for a few hours. Remove from freezer and with a large serrated knife, cut the cake into two layers.

## **strawberry mousse**

1 envelope gelatin  
1/4 cup cold water  
2 cups strawberries (sliced, or if frozen strawberries, then thawed)  
1/4 cup sugar  
1 cup heavy cream  
3 tbsps sugar

Sprinkle the gelatin over the water in a small saucepan and let soak for a minute. If using frozen strawberries, use 1/4 cup of the strawberry liquid instead of water. Stir over low heat until the gelatin is dissolved (about a minute). Remove from heat. Mix the berries, sugar, and gelatin mixture in a food processor and purée. Chill until the mixture piles in a mound when spooned. Beat the cream and sugar to soft peaks. Temper the whipped cream into the strawberry mixture (incorporate about a third of the whipped cream first). Fold in the rest of the whipped cream.

## **whipped cream**

1 1/2 cups whipping cream  
3 tbsps sugar (or less, I like my whipped cream to be less sweet)

Combine cream and sugar in mixing bowl and whip on high until soft peaks.

## **assembly**

Use a 3-inch round cutter to cut as many circles from the vanilla chiffon cake. Place each circle of cake at the base of a 3-inch diameter ring mold (2-inches high). Spoon about one to two teaspoons of strawberry preserves on top of the cake and spread it evenly to the edges. Spoon strawberry mousse into each ring mold to the top. Freeze the ring molds for a couple of hours. When ready, remove ring molds from freezer and push the strata out of the mold onto serving plate. Let it come to room temperature (about 30 minutes to an hour) and top with whipped cream.