

# bon appétit

MAY 2009

J. MORGAN'S STEAKHOUSE here in Montpelier makes a wonderful vanilla layer cake with strawberries that I can't live without.

—LOUISE ZIEGLER, Montpelier, VT

## VANILLA CAKE WITH STRAWBERRY CREAM FROSTING

12 SERVINGS/

### FROSTING

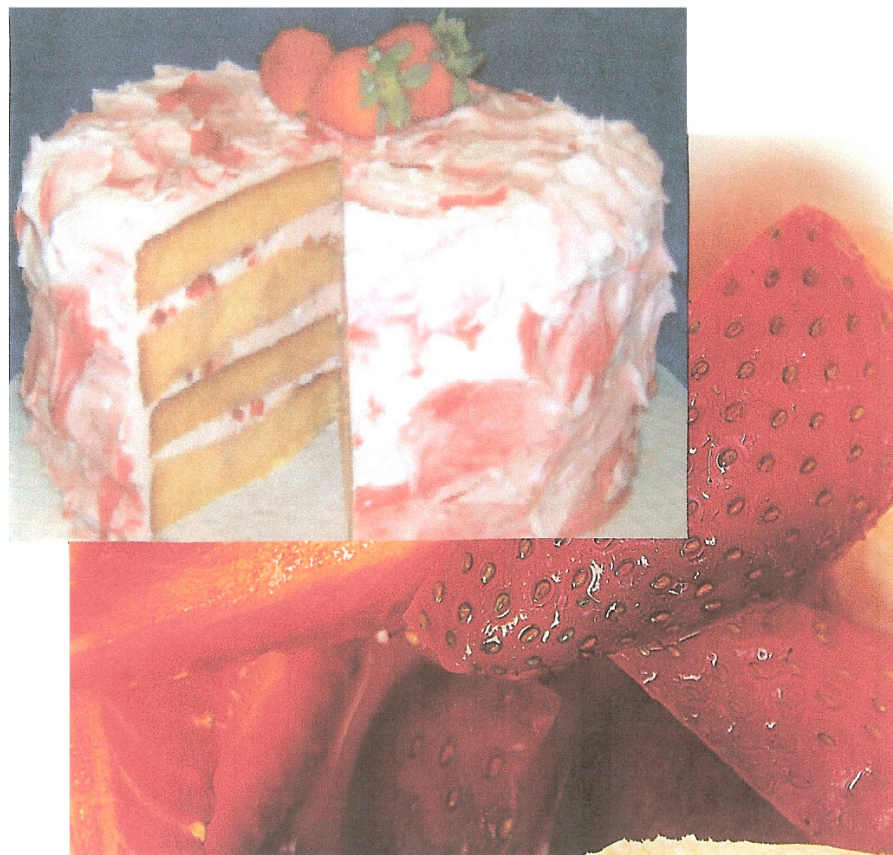
- 2 8-ounce packages cream cheese, room temperature
- 1 cup (2 sticks) unsalted butter, room temperature
- 4 cups powdered sugar
- ½ cup seedless strawberry jam
- ¾ cup chilled heavy whipping cream

### CAKE

- 3 cups cake flour
- ¾ teaspoon salt
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- 3 cups sugar
- 1 cup (2 sticks) unsalted butter, room temperature
- 7 large eggs
- 2 tablespoons vanilla extract
- 1 cup sour cream
- 6 tablespoons plus ½ cup seedless strawberry jam
- 2¼ pounds strawberries, hulled, sliced (about 6 cups), divided

**FROSTING/** Using electric mixer, beat cream cheese and butter in large bowl until smooth, stopping to scrape down sides of bowl. Beat in sugar, then jam. Beat cream in medium bowl until peaks form. Fold whipped cream into frosting. Cover; chill until firm enough to spread, about 2 hours.

**CAKE/** Preheat oven to 325°F. Butter and flour two 9-inch cake pans with 2-inch-



and baking soda into medium bowl. Using electric mixer, beat sugar and butter in large bowl until fluffy. Add eggs 1 at a time, beating to blend after each addition. Beat in vanilla. Add sour cream; beat 30 seconds. Add flour mixture in 3 additions, beating to blend after each addition. Divide batter between prepared pans.

Bake cakes until tester inserted into center comes out clean, about 50 minutes. Cool in pans on rack 10 minutes. Run small sharp knife around pan sides, then turn out cakes onto racks and cool completely.

Using large serrated knife, cut each cake horizontally in half. Place 1 cake half, cut side up, on cake plate. Spread 2 tablespoons strawberry jam over, then ¼ cup frosting. Top with ¼ cup sliced berries, arranging in single layer. Repeat 2 more times with cake layer, jam, frosting, and berries. Top with remaining cake layer, cut side down. Spread 2 cups frosting over top and sides of cake in thin layer to coat completely. Spread remaining frosting over top and sides of cake. Stir remaining ¼ cup jam to loosen. Spoon teaspoonfuls onto top and sides of cake, then use back of spoon to swirl jam decoratively into frosting. **DO AHEAD** Can be made 8 hours ahead. Cover with cake dome and refrigerate.

Cut cake into wedges. Serve with remaining sliced strawberries alongside.

R.S.V.P. / readers' favorite restaurant recipes