

STRAWBERRY WINE CAKE WITH WHITE SANGRIA FROSTING

Cake:

1 1/2 cups all-purpose flour, sifted
1 1/2 teaspoon baking powder
1/2 teaspoon baking soda
Pinch of salt
1 stick of unsalted butter, softened at room temperature
3/4 cup granulated white sugar
2 large eggs, room temperature
2/3 cup dry white wine
1/2 cup sliced strawberries



Preheat oven to 350 degrees. Grease a 9" round baking pan and place a circle of parchment paper in the bottom.

Sift together flour, baking powder, baking soda, and salt. Beat butter with sugar until light and really fluffy (about 2 minutes). Add the eggs 1 at a time, beating each well until incorporated. Add vanilla extract. Alternate adding the wine and the flour mixture, mixing only until both are blended. Fold in strawberries. Pour the batter into cake pan and smooth out the top.

Bake for about 45 minutes, or until the top turns golden and puffs slightly. A cake tester inserted in the center should come out clean. Remove from oven and allow to cool in the pan for 10 minutes before removing onto a dish. Slice cake into two layers and allow to cool completely. Spread a thin layer of frosting on lower layer. Follow with a generous spread of sangria mixture. Place top layer and spread with remainder of frosting.

White Sangria Frosting:

1 mango, peeled and seeded
1/2 cup fresh chopped pineapple
1 peach, peeled, seeded and chopped
1/2 cup sliced strawberries
1/2 cup white wine (I used a white zinfandel/chardonnay blend)
1 stick butter, room temperature
2 1/2 cups powdered sugar
2/3 cup sangria mixture

Bring fruits and wine to a simmer over medium heat. When fruit has softened, transfer to a food processor and blend until the mix becomes a puree. Allow to cool. (If you want it to cool faster, place bowl of puree in a water bath and stir to cool.)

In a medium bowl, beat butter one minute, then add powdered sugar, 1/2 cup at a time. Add sangria mixture until desired consistency is reached.

Recipe and photo courtesy of Jennifer Raper, www.kitchenpsycho.com