Fresh Strawberry Buttermilk Cake

Ingredients:
1 1/2 cups all purpose flour
1 1/2 tsp. baking powder
1/2 tsp. salt
6 tbsp. unsalted butter, room temperature
1 cup plus 2 tbsp. sugar, divided
1 large egg
1/2 cup buttermilk
1 tsp. vanilla
1 lb. strawberries, hulled & halved
2 cups freshly whipped cream

Directions:
Preheat oven to 350 degrees. Butter a 9 inch spring form pan (may also work in a 9 inch cake pan or deep dish pie pan), set aside.

In a medium sized bowl, add flour, baking powder & salt and whisk together, set aside.

In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter with 1 cup sugar until fully incorporated and light & fluffy. Add in the egg, buttermilk & vanilla and beat on medium speed just until incorporated.

Reduce mixer to low and gradually add in the flour mixture, beat until just incorporated. Remove bowl from stand and pour batter into prepared pan.

Place the halved strawberries cut side down on to the top of the batter. Arrange them in a single layer, you may not use quite all of the strawberries, but should use most of them. Sprinkle remaining 2 tbsp. of sugar evenly over top of the cake.

Bake cake for 10 minutes, then reduce oven to 325 degrees and continue baking for 50 more minutes, until cake is lightly golden brown and a toothpick inserted comes out clean.

Keep cake in pan and place pan on cooling rack to cool completely. Once cool, release outside of pan if using spring form pan. Store cake in airtight container. Serve topped with freshly whipped cream.

recipe adapted from:
http://sugarandspice-celeste.blogspot.com/2013/05/
fresh-strawberry-buttermilk-cake.html