

STRAWBERRY HEART LAMBETH CAKE

INGREDIENTS:

FOR THE CAKE:

150g ($\frac{2}{3}$ cup) heavy cream
4 eggs
180g ($\frac{3}{4}$ cup) full-fat Greek yogurt
2 teaspoons LorAnn Organic Madagascar Vanilla Bean Paste
2 teaspoons LorAnn Strawberry Bakery Emulsion
290g (2 $\frac{1}{3}$ cups) all-purpose flour
10g (2 teaspoons) baking powder
2 Tablespoons instant vanilla pudding (JELLO Brand)
325g (1 $\frac{2}{3}$ cups) white sugar (blended very finely in a food processor)
200g (1 cup) salted butter

FOR THE WHITE CHOCOLATE STRAWBERRY BUTTERCREAM:

6 ounces ($\frac{3}{4}$ cup) pasteurized egg whites (found in a carton)
3 cups (360g) powdered sugar
4 cups (908g) salted butter
8 ounces melted white chocolate (Ghiradelli is the best for this)
2 teaspoons LorAnn Organic Madagascar Vanilla Extract
2 teaspoons LorAnn Strawberry Bakery Emulsion

FOR THE BUTTERCREAM FILLING:

$\frac{1}{3}$ of whipped buttercream
1 ounce crushed freeze-dried strawberries



DIRECTIONS:

FOR THE CAKE:

1. Set your oven to 325°F to ensure it's ready for baking about 30 minutes before prep.
2. (OPTIONAL) Blitz your sugar in a food processor for 30-40 seconds to create superfine sugar. This will give your cake a wonderful, tender texture.
3. In a large measuring cup, whisk together eggs, Greek yogurt, heavy cream, vanilla bean paste, and strawberry emulsion. Set mixture aside.
4. In a separate bowl, sift together all-purpose flour, baking powder, and a pinch of salt. Whisk well.

5. In the bowl of your stand mixer, fitted with the paddle attachment, beat salted butter for 5 minutes. Make sure to scrape down the sides every 60 seconds to incorporate the butter evenly, achieving a whipped, light, and fluffy texture.
6. Add the sifted dry ingredients to the whipped butter, mixing on low for about 3 minutes. Remember to scrape down the sides every minute to ensure even incorporation. It should have a sandy texture once fully mixed.
7. Change to a whisk attachment and slowly pour in the wet ingredients in two parts. Beat on medium speed for 2 minutes, scraping down the sides of the bowl to ensure everything is incorporated evenly.
8. Pour the batter into two, 8-inch heart cake tins and bake for approximately 18-25 minutes. Keep an eye on the cakes and bake until a toothpick inserted comes out clean.
9. Allow the cakes to cool at room temperature for 5 minutes, then gently wrap them in plastic wrap to lock in moisture.
10. Allow to rest on the counter fully to cool before decorating.

FOR THE WHITE CHOCOLATE STRAWBERRY BUTTERCREAM:

1. In the stand mixer, whisk together 6 oz pasteurized egg whites and 3 heaping cups of powdered sugar on medium-high for 2 minutes until it becomes bright and glossy.
2. Scrape down the bowl and add vanilla extract and strawberry emulsion. Whisk again on high for 2 minutes until well combined.
3. Reduce the mixer speed to low and slowly add chunks of the 4 cups of room-temperature salted butter, continuing to beat until all the butter is added.
4. Stop the mixer, scrape down the bowl, and switch to the paddle attachment.
5. Return the mixer to high speed for 4 minutes. This creates a lusciously smooth and creamy buttercream.
6. While the buttercream is mixing, melt 8 oz white chocolate in the microwave until smooth and free of clumps.
7. Stop the mixer and create a small hole in the middle of the buttercream. Pour the melted white chocolate into the hole, ensuring not to pour it onto the sides of the bowl to avoid clumps. Turn the mixer on to low for 4-5 minutes.
8. Once your buttercream is well combined and smoothly incorporated, remove about $\frac{2}{3}$ cup of buttercream and warm in the microwave for 20 seconds to gently melt the buttercream, then pour back into the stand mixer and whip on low for 3 more minutes- this will give you a perfectly creamy and dreamy smooth texture for decorating!

9. Once fully mixed and tempered, take $\frac{1}{3}$ of your buttercream (for the cake filling) and fold in the crushed freeze-dried strawberries.
10. This will create a beautiful pink color and extra strawberry kick for the center of your cake.
11. Decorate and ENJOY!

