**Strawberry Champagne Cake**

**Cake:**

3 cups cake flour

4 tsp. baking powder

4 eggs

2 cups sugar

1 cup butter

½ cup milk

½ cup champagne, soda water, or ginger ale

1 tsp. vanilla extract

1 tsp. almond extract

1 cup quartered strawberries (optional)

**Strawberry Filling:**

2 cups strawberries, diced

2 cup white sugar

1 Tbsp. vanilla extract

**Strawberry Whipped Cream:**

2 cups heavy cream

1 cup powdered sugar

¼ cup strawberry filling (recipe above)

**INSTRUCTIONS**

**Cake:**

1. Preheat oven to convection 350°.
2. Fit Kitchenaid with the paddle attachment and cream together butter and sugar.
3. With the mixer running, add the eggs one at a time.
4. Add in the milk and champagne, mix well.
5. Turn the mixer off and sift in the flour and baking powder. Mix on medium to combine.
6. Add in the extracts and mix to combine.
7. Fold in the strawberries if you are using them.
8. Spray 2 9” cake circles and pour half of the batter into each.
9. Bake for 30-40 minutes, or until it passes the toothpick test.

**Strawberry Filling:**

1. Put all ingredients in a pot. Cook over medium heat until it turns syrupy and the sugar is dissolved.
2. Blend the mixture in a blender.
3. Check the consistency. If it is too thick, add a small amount of water. If it is too thin, add more sugar and cook until the sugar dissolves.

**Strawberry Whipped Cream:**

1. Put cream and powdered sugar in a mixer fitted with a whisk.
2. Mix on low speed until it starts to thicken. Turn the speed up slowly. You want to whip the cream, not make a mess everywhere.
3. When the cream is stiff peaks add the strawberry filling. Mix for about 15 seconds; enough to mix together, but not enough to overmix the whipped cream.