

Strawberry-Rose Cake with Strawberry-Chocolate Cream Cheese Frosting

This cake combines the delicate flavors of strawberry and rose with a rich, creamy frosting that includes both cream cheese and whipped cream.

PREP TIME: 20 minutes

COOLING TIME: 30 minutes

BAKE TIME: 25-30 minutes

FOR THE STRAWBERRY-ROSE CAKE:

1 C fresh strawberries, pureed	2 C all-purpose flour
1/2 C unsalted butter, softened	2 t baking powder
1 1/2 C granulated sugar	1/2 t baking soda
2 lg eggs	1/4 t salt
1 t vanilla extract	1/2 C buttermilk
1 t rose water	1/4 C Strawberry tea, strong brewed, cooled

FOR THE STRAWBERRY-CHOCOLATE CREAM CHEESE FROSTING:

8 oz cream cheese, softened	1 t vanilla extract
1/2 C unsalted butter, softened	2 C confectioners' sugar
1/2 C strawberry puree	1 C heavy cream, whipped to stiff peaks
1/4 C cocoa powder	

STRAWBERRY-ROSE CAKE:

1. Preheat your oven to 350°F (175°C). Grease and flour two 8-inch round cake pans.
2. In a large bowl, cream together the butter and sugar until light and fluffy.
3. Beat in the eggs one at a time, then stir in the vanilla extract, strawberry tea, and rose water.
4. In a separate bowl, whisk together the flour, baking powder, baking soda, and salt.
5. Gradually add the dry ingredients to the wet mixture, alternating with the buttermilk, beginning and ending with the dry ingredients. Mix until just combined.
6. Fold in the strawberry puree.
7. Divide the batter evenly between the prepared pans and smooth the tops.
8. Bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.
9. Allow the cakes to cool in the pans for 10 minutes, then turn them out onto a wire rack to cool completely.

STRAWBERRY-CHOCOLATE CREAM CHEESE FROSTING:

1. In a large bowl, beat the cream cheese and butter together until smooth and creamy.
2. Add the strawberry puree, cocoa powder, and vanilla extract, and mix until well combined.
3. Gradually add the confectioners' sugar, beating until the frosting is smooth and fluffy.
4. Gently fold in the whipped cream until fully incorporated.

ASSEMBLY:

1. Place one cake layer on a serving plate and spread a layer of frosting on top.

2. Add the second cake layer and frost the top and sides of the cake with the remaining frosting.
3. Decorate with fresh strawberries and, if desired, edible rose petals.

How to Make Rose Water

Fresh rose petals (from about 2-3 roses)

Distilled water (enough to cover the petals)

PREPARE THE PETALS: Remove the petals from the roses and rinse them thoroughly to remove any dirt or bugs.

SIMMER: Place the petals in a large pot and add just enough distilled water to cover them. Too much water will dilute the rose water.

HEAT: Cover the pot and bring the water to a simmer over low heat. Do not let it boil. Simmer until the petals lose their color, which should take about 20-30 minutes.

STRAIN: Remove the pot from the heat and let it cool. Strain the liquid into a clean jar or bottle, discarding the petals.

STORE: Store the rose water in the refrigerator for up to a month.

How to Make Strawberry Puree

1 lb. fresh or frozen strawberries, hulled.

Optional: 1 T lemon juice (to enhance flavor)

Optional: 1-2 T sugar (if you want it sweeter)

BLEND: Place the strawberries in a blender or food processor. Add sugar and lemon juice if using. Blend until smooth.

COOK (OPTIONAL): For a thicker puree, you can cook the blended strawberries in a saucepan over medium heat, stirring occasionally, until the mixture reduces by half (about 10-15 minutes). This step is optional but helps concentrate the flavor.

COOL: Let the puree cool completely before using it in your recipes.

STORE: Store the strawberry puree in an airtight container in the refrigerator for up to 5 days or freeze it for up to 3 months.