

- Prep Time: 20 minutes
- Cook Time: 45 minutes
- Total Time: 1 hour 5 minutes
- Servings: 12 slices
- Recipe Difficulty Level: Intermediate
- Intensity Rating: Medium (Requires accurate measuring, zesting, and gentle folding technique)

Table of Contents

- ◆
 - [Ingredients Checklist](#)
 - [For the Strawberry Lemonade Cake](#)
 - [For the Sweet Lemonade Glaze & Garnish](#)
 - [Step-by-Step Baking Instructions](#)
 - [Pro Tips for Baking Success](#)
 - [Complete Nutritional Information](#)

Ingredients Checklist

For the Strawberry Lemonade Cake

- 2 ½ cups (300g) all-purpose flour (*divided: reserve 1 tablespoon to toss with the strawberries*)
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon fine sea salt
- 1 cup (200g) granulated sugar
- 2 tablespoons freshly grated lemon zest (*from about 2 large fresh lemons*)
- ½ cup (115g) unsalted butter, softened to room temperature
- 3 large eggs, room temperature
- 1 teaspoon pure vanilla extract
- 3 tablespoons (45ml) fresh lemon juice
- 1 cup (240ml) full-fat buttermilk, room temperature

- 1 ½ cups (225g) fresh strawberries, washed, hulled, and diced small

For the Sweet Lemonade Glaze & Garnish

- 1 cup (120g) powdered sugar, sifted
- 2–3 tablespoons (30–45ml) fresh lemon juice
- 1 drop red food coloring or beet juice (*optional, for a lovely pink tint*)
- Extra fresh strawberries & fresh mint leaves (*for serving garnish*)

Step-by-Step Baking Instructions

1.Prepare Oven & Baking Pan:Intensity Level: Low.

Preheat your oven to 350°F (175°C). Grease a standard 9×13-inch baking pan with butter or non-stick cooking spray, then line the bottom with parchment paper for easy removal later.

2.Prep the Strawberries:Intensity Level: Low.

In a small bowl, combine the diced strawberries with 1 tablespoon of the all-purpose flour. Toss gently until every strawberry piece is lightly coated. *Pro Tip: Coating the berries in flour prevents them from sinking straight to the bottom of the cake while baking.*

3.Infuse the Sugar with Lemon Zest:Intensity Level: Low.

In a small bowl, combine the granulated sugar and freshly grated lemon zest. Use your fingertips to rub the zest into the sugar for 1–2 minutes until the sugar becomes fragrant,

moist, and pale yellow. This releases the essential citrus oils for maximum flavor.

4. Whisk the Dry Ingredients: Intensity Level: Low.

In a medium mixing bowl, sift together the remaining all-purpose flour, baking powder, baking soda, and fine sea salt. Set aside.

5. Cream Butter and Citrus Sugar: Intensity Level: Medium.

In a large bowl using an electric hand mixer (or in the bowl of a stand mixer fitted with the paddle attachment), beat the softened butter and lemon-infused sugar on medium-high speed for 3 to 4 minutes until the mixture becomes pale, light, and fluffy.

6. Incorporate Eggs & Liquids: Intensity Level: Medium.

Add the room temperature eggs one at a time, beating well after each addition. Mix in the vanilla extract and 3 tablespoons of fresh lemon juice until combined. *(Note: The mixture may look slightly curdy at this stage due to the lemon juice acid; this is completely normal).*

7. Combine Wet and Dry Ingredients Alternately: Intensity Level: Medium-High.

With the mixer speed on low, add one-third of the dry ingredient mixture to the wet mixture, followed by half of the buttermilk. Repeat with another third of dry ingredients, the remaining buttermilk, and finish with the final third of the dry ingredients. Mix just until combined—do not overmix.

8. Fold in the Fresh Strawberries: Intensity Level: Low (Gentle).

Using a flexible silicone spatula, gently fold the flour-coated diced strawberries into the cake batter until evenly distributed.

9. Bake to Golden Perfection: Intensity Level: High (Temperature Control).

Spread the batter evenly into your prepared 9×13-inch baking pan. Bake at 350°F (175°C) for 40 to 45 minutes, or until the top is golden brown and a toothpick inserted into the center

comes out clean or with a few moist crumbs.

10.Cool, Glaze, and Serve:Intensity Level: Low.

Remove the cake from the oven and set it on a wire cooling rack to cool completely in the pan. Once cool, whisk together the powdered sugar and fresh lemon juice until smooth. Drizzle evenly over the top, slice into 12 squares, and garnish with fresh sliced strawberries and mint leaves.

Pro Tips for Baking Success

- 1. Room Temperature Ingredients are Essential: Ensure your buttermilk, eggs, and butter are all at room temperature before starting. Cold ingredients will cause the batter to seize up or curdle unevenly, affecting the cake’s tender crumb.
- 2. Fresh Fruit vs. Frozen: Fresh strawberries are strongly recommended for this recipe. Frozen berries release excess moisture during baking, which can create soggy spots and discolor the cake batter.
- 3. Measuring Flour Correctly: Avoid scooping flour directly out of the bag with your measuring cup, as this packs the flour down and leads to a dense cake. Instead, spoon the flour lightly into the measuring cup and level it off with a flat knife.

Complete Nutritional Information

The following values are estimated per single slice (based on 12 equal servings):

Nutritional Metric	Amount Per Serving	% Daily Value*
Calories	290 kcal	15%

Nutritional Metric	Amount Per Serving	% Daily Value*
Total Fat	9.5 g	12%
Saturated Fat	5.5 g	28%
Trans Fat	0.2 g	—
Cholesterol	65 mg	22%
Sodium	210 mg	9%
Total Carbohydrates	46 g	17%
Dietary Fiber	1.2 g	4%
Sugars	26 g	—
Protein	5 g	10%
Vitamin C	14 mg	15%
Calcium	62 mg	6%
Iron	1.4 mg	8%