

# Strawberry Cake

Servings : 8

Amount	Measure	Ingredient - Preparation Method
1 1/2	cups	all-purpose flour
1 1/2	teaspoons	baking powder
1/2	teaspoon	salt
6	tablespoons	unsalted butter
1	cup	white sugar
1	large	egg
1/2	cup	milk
1	teaspoon	pure vanilla extract
1	pound	strawberries - cleaned, hulled and halved
2	tablespoons	vanilla sugar

Preheat oven to 350. Grease a 9 inch pie plate and set aside. In a medium bowl, beat the butter and sugar on med-high until pale and fluffy, about 3 minutes. Reduce to med-low and add the egg, milk and vanilla. Reduce to low and gradually mix in the flour mixture. Pour the batter into the pie plate. Arrange the strawberries on top, cut sides down, as close as possible. Sprinkle vanilla sugar on top of the berries. Bake at 350 for 10 minutes. Reduce to 325 and bake for an hour, until golden brown and firm to the touch. Let cool in plate and cut in wedges. Serve with whipped cream or ice cream.