



♥ RECIPE

## Strawberry Moscato Layer Cake

★★★★★ 5 from 1 reviews

*Author:* Lindsay *Prep Time:* 20 minutes *Cook Time:* 25 minutes

*Total Time:* 45 minutes *Yield:* 12-14 Slices *Category:* Dessert

*Method:* Oven *Cuisine:* American

### Description

This **Strawberry Moscato Layer Cake** is made with layers of moscato cake and strawberry buttercream. It's moist, delicious, and it's a super fun way to drink your wine (and eat it too)!

### Ingredients

#### MOSCATO CAKE

- 1 1/4 cups salted butter, room temp
- 2 cups sugar
- 5 egg whites
- 2 tsp vanilla extract
- 3 cups all purpose flour
- 3 tsp baking powder
- 1/2 cup milk
- 1 cup Moscato wine

#### STRAWBERRY FROSTING

- 1 1/4 cup salted butter
- 1 1/4 cup shortening
- 10 cups powdered sugar
- 7-8 tbsp strawberry puree

## Instructions

1. Preheat the oven to 350 degrees.
2. Line three 8-inch cake pans with parchment paper rounds and grease the sides.
3. Beat the butter and sugar in a large bowl on medium speed about 2 minutes, until light and fluffy. Scrape down the sides of the bowl.
4. Add the egg whites and vanilla and beat on medium speed for about 1 minute.
5. Combine the flour and baking powder in a medium bowl.
6. Add about half of the flour mixture to the batter and beat on medium speed until incorporated.
7. Add the milk and wine and beat on medium speed until incorporated.
8. Add remaining dry ingredients and beat until smooth. The batter will be thick and glossy.
9. Spoon the batter evenly into the prepared cake pans. Stagger the cake layers on the oven racks so that no layer is directly over another.
10. Bake for 25-26 minutes, until a toothpick inserted into the middle of the cakes comes out clean.
11. Remove cakes from oven to cool for 4-5 minutes.
12. Invert the cakes onto the racks and cool completely before frosting.
13. While the cakes cool, make the frosting. Combine butter and shortening and mix until smooth.
14. Add half of the powdered sugar and mix until smooth.
15. Add the strawberry puree and mix until smooth.
16. Add remaining powdered sugar and mix until smooth.
17. To layer cake when everything is ready, first remove domes from the tops of the cake layers.
18. Place first layer of cake on your serving plate or stand. Add about 1 cup of frosting and smooth into an even layer.
19. Repeat previous step with second layer of cake and frosting.
20. Add remaining layer of cake.
21. Ice the outside of the cake. Here is a tutorial on how to frost a smooth cake with buttercream.
22. Store cake in an air tight container until ready to serve. Best within 2-3 days.

## Notes

- ① *To make the strawberry puree, add fresh chopped strawberries to a food processor and puree until smooth. One 1 lb container of strawberries should be plenty.*

## Nutrition

**Serving Size:** 1 Slice   **Calories:** 1232   **Sugar:** 172.1 g   **Sodium:** 289 mg   **Fat:** 51.8 g  
**Carbohydrates:** 193.9 g   **Protein:** 4.7 g   **Cholesterol:** 88 mg