

- Cheesecake or cake? Why choose? With this strawberries and cream cheesecake cake, you don't have to. This cake has tender, moist layers of strawberry cake with a layer of creamy vanilla cheesecake in the center. Cover it all in a whipped cream cheese frosting, and this cake is the star of the show. Hi, I am Lindsay from "Life Love and Sugar", and today we're making a strawberries and cream cheesecake cake. Right, so to get started, we're gonna start with our cheesecake layer, since that one takes the longest to bake and chill. We're gonna bake our cheesecake, not in a springform pan like a typical cheesecake, but actually in a cake pan. And you want the cake pan that is the same size as your cake layers so that, when you stack everything together at the end to frost it, they're the same size. So I've got my cake pan. We're gonna line the inside with a piece of aluminum foil. We can use the aluminum foil after the cheesecake is cooled to lift it outta the pan later. So I'm gonna go ahead and press this into the pan. So I like to work it down into the bottom and the corners first, so I know it's flush. Then I work my way up the sides, and then I tuck it around the outside, the edges. Okay, so now our pan is all set and ready, and we can go ahead and start making our cheesecake filling. We'll start with our room-temperature cream cheese. And some regular sugar. And a little bit of all-purpose flour. Now you wanna mix this together until it's nice and smooth and creamy, and you wanna mix on a low speed so you're not incorporating too much air into this filling, and then you get a bunch of air bubbles, which go up to the top of your cheesecake when it's baking and can create cracks. Now we will add our sour cream. And our vanilla extract. And again, we'll mix until it's smooth and creamy. Okay, now we'll add our eggs one at a time. And I always like to make sure I'm scraping down the sides of the bowl plenty so there's not any lumps of anything getting caught somewhere that then become lumps in your cheesecake filling. Egg number two. All right. Okay, so now we have our cheesecake filling, and we can add it to our cake pan. All right, I'll shake that around so it's nice and even. Now, I do like to bake this in a water bath. I'm a big fan of water baths for cheesecakes. It just ensures that they bake evenly, they're not gonna brown so much on the outside, they're not gonna fall in the center, 'cause you want a nice flat top on your cheesecake so that you can put a cake layer on top of it without a big gap. So I'm gonna add this to a larger cake pan, and then add some water to it, and we'll pop this in the oven. Okay, so while our cheesecake is baking, we can go ahead and make our cake layers. We're gonna mix our dry ingredients together. We've got our all-purpose flour, baking powder, and salt. Stir these together. And we'll grab our butter and add that to our mixing bowl. And our sugar. Now we'll cream these together for about two to three minutes until they're light in color and fluffy in texture. Okay, so now we will add our sour cream. And some strawberry extract. And we'll mix all this together. So now we've got our strawberry puree, which, if you haven't worked with strawberry puree before, it's just strawberries that you put in a food processor and blend until they're smooth. I did strain out the seeds, but you don't have to. So I've got that. It's about half a cup of strawberry puree,

and I'm gonna add my milk to it. Now we're gonna alternate adding our dry ingredients and our milk and strawberry puree mixture. So I'm gonna start with half of the dry ingredients. Now we can add our milk and our strawberry puree. And now we will add the rest of our dry ingredients. And as this mixture starts to come together, I'm gonna start adding some drops of pink food coloring to give it more of a pink color. So I'm gonna go ahead and finish stirring this by hand so that I can make sure that all of the pink food coloring is evenly dispersed, but that I'm not also overmixing the cake batter. Right, so that's good. It doesn't have to be perfect, 'cause we're still gonna be folding in our egg whites at the end, so it'll have a little more of a chance to mix up in a bit. I'm gonna set this aside and grab the egg whites. We're gonna add the egg whites to another mixing bowl, and we will whip these until stiff peaks form. So now when I lift this peak up, it stays straight up. So this is what we want, and now we can fold these egg whites into our cake batter. All right, so I'm gonna start by adding half of the egg whites. We'll just gently fold these in. If you're not familiar with folding, you're kind of running your spatula around the outside and folding the batter like onto itself. And so you can kind of go through the middle and do that, go around the outsides. So you just wanna be very gentle so that you're not deflating the egg whites and losing all that nice air that you whipped into them. Right, those are mostly incorporated now, so I'm gonna add the rest of the egg whites. All right, so it looks like we don't have any more streaks of egg whites in here, so it's nice and combined, so we can go ahead and add this to our cake pans. So I have sprayed my pans with nonstick baking spray and I'm gonna put a piece of parchment paper in the bottom. This will make it much easier to remove the cakes after they bake. Now, I like to weigh my cake batter so that I know that it's evenly dispersed between the two pans. That way, not only do you have even cake layers, but they bake evenly in the oven and you don't have one that's baking longer than the other. Okay, now we can pop these into the oven for about 27 to 30 minutes. Okay, so once your cheesecake and your cake layers have fully cooled, you can go ahead and make your frosting and put your cake together. I'm gonna start with the cream cheese. We don't wanna get lumps in our frosting, so I like to give it a good stir with my spatula first so that it's nice and creamy. You could do this in your mixer, but why waste another bowl? Right, we'll set that aside and make the whipped cream. You wanna start with cold, heavy whipping cream. If it's not cold, it won't whip properly. And a little bit of powdered sugar. And some vanilla extract. We'll pop this on our mixer. Now, you don't wanna whip this all the way. You wanna whip it until you're just starting to see the whisk leave some lines in the cream so that you see it starting to thicken. And then that's when we're actually gonna add the cream cheese. All right, so it is still pretty thin, but you can see it's starting to thicken just a little bit. We're gonna go ahead and add our cream cheese. Okay, so now that we've added the cream cheese, this will actually start to thicken a lot quicker. So we wanna start mixing on low speed so that we give it a chance to all incorporate and

not be lumpy before it thickens too much. So, low speed. Okay, so I can see that it's starting to be incorporated. It may still be in there a little bit, so I'm just gonna turn it up to medium a little bit more so I can see that it's starting to smooth out, and then I'll turn it up a little more if I need to, to whip it fully. All right, so it's pretty thick in the middle. You can see that there's still some softness on the outside, but we're gonna stir all this together and see how it looks. All right, so this is nice and thick, we don't need to whip it anymore. Just making sure everything is incorporated. If there are some little lumps, you can see if you can try to get those out. Right, now we're gonna build our cake. I've got a cardboard cake circle here that we're gonna build our cake on, and then we can move it to a serving platter. So grab your first strawberry cake layer. And if you have a little bit of a dome on top and you wanna even it out a little bit so it's totally flat, you can do that. I use a large serrated knife. Right, now we'll add a cup of our frosting on top of our cake layer. All right, and now we'll grab our cheesecake layer. All right, we'll use this foil to lift it out of the pan, and then you should just be able to peel it off. We'll set this on our cake. All right, we'll put another cup of frosting on top of the cheesecake. All right, we will add our final layer of cake on top. I've already trimmed the dome off the top, so don't forget to do that. Right, I'm gonna just smooth the sides a little bit before I add the frosting. And now we can frost our cake. Okay, so now we can go ahead and decorate our cake. I'm gonna pipe some swirls around the top using my Ateco 844 tip. And then I usually decorate mine with some strawberries. So I'm gonna get some that are similar in size, cut them in half, then I'll place these around the top of the cake. And then around the bottom, I'm gonna put some slices. So I'll slice my strawberries. Right, so I'm gonna pipe a small shell border on the bottom, but I'm gonna go ahead and transfer this over to my cake stand first. So I've got my Wilton tip 12 that I'm gonna use to pipe the border around the bottom. Right, and there you have it, your final strawberries and cream cheesecake cake. Such a fun mix of flavors and textures. A beautiful cake. It's light, refreshing, perfect for summer. For the full recipe, head over to lifeloveandsugar.com.