Strawberry Cake

Cake

10 ounces frozen whole strawberries, thawed

3/4 cup whole milk

6 egg whites

2 teaspoons vanilla

2 1/4 cups cake flour

1 3/4 cups sugar

4 teaspoons baking powder

1 teaspoon salt

12 Tablespoons butter, room temperature

Frosting

10 Tablespoons butter

2 1/4 cups powdered sugar

12 ounces cream cheese

8 ounces fresh strawberries, sliced thin

Filling

1 cup heavy whipping cream

1/4 cup powdered sugar

Put strawberries in a bowl, cover with plastic wrap and microwave on high for 5 minutes.

Place in a strainer over a saucepan and press fruit until dry.  (Save solids)

Bring strawberry juice to a boil and cook until reduced to 1/4 cup and thick and syrupy.

Whisk milk into juice.

Whisk together strawberry milk, egg whites and vanilla.

Combine flour, sugar, baking powder and salt in bowl of mixer.

Add butter, 1 piece at a time until pea sized pieces remain.

Add milk, half at a time and beat until just combined.

Scrape batter into two 9 inch greased cake pans.

Bake 25 minutes at 350.

Cool on wire racks.

Place 1 of the cake layers on a cake plate.

Mix butter and sugar in mixer until light and fluffy.

Beat in cream cheese, 1 ounce at a time.  (and a little bit of pink food coloring)

Beat in strawberry solids.

Spoon some of the frosting into a pastry bag and pipe a circle around the outside of the bottom cake layer.

Whip whipped cream and sugar until soft peaks form.

Spoon into middle of bottom cake layer.

Top with a layer of thinly sliced strawberries.

Place another cake layer on top of filling.

Spread a thin coat of frosting over entire cake as a crumb coat.  Refrigerate at least 30 minutes.

Apply remaining frosting.