Strawberry Shortcake

Strawberries

6 cups strawberries, sliced

1/4 cup sugar

2 teaspoons lemon juice

1/2 teaspoon cornstarch

Cake

4 Tablespoons butter, melted and cooled

1 teaspoon vanilla

1/2 teaspoon lemon zest

1 1/4 cups cake flour

1/4 teaspoon salt

5 eggs

3/4 cup sugar

Whipped Cream

1 cup heavy cream

1/3 cup creme fraiche

3 Tablespoons powdered sugar

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Toss strawberries with sugar, lemon juice and salt. Let sit 1 1/2 - 3 hours.

Combine butter, vanilla and lemon zest.

Combine eggs and sugar in bowl of standing mixer.

Set over saucepan with simmering water. Heat to 115-120.

Transfer bowl to mixer and beat with whisk attachment until tripled in volume. (5 minutes)

Whisk 3/4 cup egg foam into butter mixture.

Gently fold flour and salt into egg foam, 1/3 at a time using a rubber scraper.

Pour butter mixture over batter. Gently fold in until just incorporated.

Divide batter between 2 greased 9" round cake pans.

Bake 13-16 minutes at 350.

Remove from oven and cool completely. (2 hours)

Drain berries. Reserving juice.

Stir together 2 T. reserved juice and cornstarch.

Warm in microwave 30-45 seconds - stirring every 10 seconds.

Place 1 cake layer, right side up on platter.

Place second cake layer upside down on cutting board.

Cut circle from center, leaving a 1" border around edge of cake.

Place cake ring on top of cake layer on platter.

Brush both cakes with unthickened strawberry juice.

Combine berries and thickened strawberry juice.

Spoon mixture into the center of cake ring.

Whip cream and creme fraiche in bowl of standing mixer for 1 minute.

Add sugar and whip until soft peaks form.

Dollop 2 T. whipped cream onto center of cake. Dust with powdered sugar.

Serve with remaining whipped cream.