



Balsamic and Strawberry Cake
Serves 6-8

Ingredients

170g butter, room temp
500g cream cheese, room temp
150g castor sugar
¼ cup balsamic reduction
½ cup strawberries, pureed
4 large eggs
280g cake flour
1 ½ tsp baking powder
¼ tsp baking soda
1/3 cup white choc, melted
Extra strawberries for topping

Method

Preheat the oven to 180°C. Place 250g (1 tub) cream cheese and the butter in a bowl and beat until smooth. In another bowl mix the sugar, balsamic and the strawberry puree and then add to the butter mixture. Add the eggs one at a time, beating well after adding each egg.

Mix the flour, baking powder and baking soda and then sift into the mixture and mix until incorporated.

Spoon the cake mix into a greased sheet tray and bake for 20-25 mins.

While the cake bakes, beat the remaining cream cheese until smooth and then add the melted white chocolate and mix well.

Once the cake has cooled you can spread the frosting over and top with fresh strawberries.