

**2008 STRAWBERRY DESSERT RECIPE CONTEST WINNER**  
**First Place Winner – Valerie Puntillo**

**STRAWBERRY VELVET CAKE**

**Ingredients:**

- 3 Eggs
- ¾ Cup Butter
- 3 Cups All-Purpose Flour
- 2 Tsp. Unsweetened Cocoa Powder
- 2 ¼ Cups Sugar
- 1 ½ Tsp. Vanilla
- Tsp. Red Food Coloring
- ½ Cups Buttermilk
- ½ Tsp. Baking Soda
- ½ Tsp. Vinegar
- 2 Cans Fluffy White Frosting

**Directions:**

Let eggs and butter stand 30 minutes. Preheat oven to 350 degrees. Grease and flour three 8 X 1 ½ inch round baking pans; set aside.

In medium bowl, combine flour, cocoa powder, and ¾ tsp. salt; set aside. In large mixing bowl, beat butter on medium-high 30 seconds. Add sugar and vanilla; beat until combined. One at a time, add eggs; beat on medium after each addition. Beat in food coloring on low speed.

Alternately add flour mixture and buttermilk to egg mixture; beat on low to medium speed after each just until combined. Stir together baking soda and vinegar. Add to batter; beat just until combined.

Spread in prepared pans. Bake 25-30 minutes or until pick inserted near center comes out clean. Cool in pans on wire rack 10 minutes. Remove from pans; cool.

Place layer flat side up on plate. Spread frosting over cake then lay sliced strawberries over frosting. Stack next layer, flat side up; spread with frosting then sliced strawberries. Stack final layer, flat side down; spread remaining frosting on top and decorate to taste with strawberries. Enjoy!