

Tea-time cake with fresh strawberry icing

Serves 8-12

Cake:

190g butter

1 1/4 cups white sugar

1 to 2 teaspoons vanilla bean paste, or to taste

3/4 cup corn flour

1 1/2 cups plain flour

1 1/2 teaspoons baking powder

Pinch salt

3/4 cup milk

6 egg whites, beaten to stiff peaks

Icing:

1/4 cup whole fresh strawberries

230 grams unsalted butter, firm and slightly cold

Pinch course salt

1 1/2 to 2 cups icing sugar, sifted

1/2 teaspoon pure vanilla extract

To start: Preheat oven to 150°C. Grease and flour a round 8" cake tin.

Sift flour, cornflour, baking powder and salt three times.

Cream butter and sugar until pale and fluffy. Add half the milk as it helps to dissolve the sugar. Add flours and fold to combine.

Fold in beaten egg whites and remaining milk until smooth.

Add batter to cake tin and bake for 60-70 minutes. Remove from oven, cake is cooked when it springs back to the touch and will lift away from the pan when lightly shaken. Allow to cool on a flat tea towel lined with baking paper.

Icing: Place strawberries in the bowl of a small food processor; process until pureed.

In the bowl of a standing or hand mixer fitted with the paddle attachment, beat together butter and salt until light and fluffy (about 4-5 minutes.)

Reduce mixer speed and slowly add 1 1/2 icing sugar; beat until well combined. Add vanilla and 3 tablespoons strawberry puree (save any remaining puree for a another use); mix until well blended.

Note: Do not overmix, or frosting will develop too much air. Frosting consistency should be dense and creamy, like ice cream. If you need a little of the remaining icing sugar, add carefully now until correct consistency is achieved.

To finish: Once cake is fully cooled, spread icing over cake creating a thick, luscious topping.