

# Chia Super Strawberry Cake

Love strawberries? This is the cake for you! With TWO whole cups of strawberry puree, this cake has a blast of real berry flavor in every bite. You can use fresh or frozen berries, so this cake works in any season.

You don't need buttery icing when you use the sweet-tart strawberry drizzle over a warm slice of this very berry bunt cake. Makes 1 standard 10 and 1/2 inch bunt cake.



## Dry Ingredients

3 cups unbleached cake flour  
3 tsp baking powder  
1/2 tsp salt  
1 and 3/4 cup white sugar

## Wet Ingredients

4 eggs  
1/2 cup vegetable oil  
1/4 cup MySeeds chia gel  
1 and 1/2 cup strawberry puree

## Drizzle Ingredients

1/2 cup strawberry puree  
1 tablespoon sugar  
OR  
1/4 tsp stevia

First, in a medium bowl, sift the cake flour, baking powder, salt & sugar together. Then, puree enough strawberries to make 1 and 1/2 cups puree. A food processor, mini chopper or blender will work well. How many berries are required will depend on the berry size.

Once the dry ingredients are sifted together, put all 4 eggs in a small bowl and whisk briskly to beat. Add the chia gel & vegetable oil to the eggs and whisk again.

Pour the wet ingredients into the dry, then pour in the strawberry puree. Mix until combined with a wooden spoon. The cake batter will be fairly thick, and you'll see strawberry pieces within.

Prepare your bunt pan by thoroughly spraying with non-stick cooking oil spray. Depending on pan complexity, you may want to also dust the interior with flour, to make sure the cake comes out easily. Pour the batter into your bunt pan, and bake at 325 degrees for about 45 minutes. Cake should spring back when touched lightly, when done.

To make the strawberry drizzle, puree enough strawberries for about 1/2 cup. Once they're chopped, add the 1 tablespoon of sugar, and pulse to combine. Set this aside as the cake bakes, and the sugar will extract some of the juice from the puree.

To serve, cut slices of the cake, and drizzle with the mixture.



## Why use cake flour?

Cake flour has lower protein than regular flour. It's this quality that keeps a cake light & fluffy. It's important to select cake flour for this recipe, as the large quantity of berries would otherwise produce a heavy cake.

This cake isn't pink all over.

When baked, this cake will be light tan in color, with pink strawberry bits throughout, like confetti. Unless food dye is used, it won't come out bright pink.