



SOFT MOIST CAKE WITH STRAWBERRIES

This deliciously soft and moist cake, it's perfect for any occasion—whether as a comforting afternoon snack, a delightful dessert, or a sweet treat to share with loved ones. The fresh strawberries add a juicy, slightly tangy contrast to the nutty almond/cashew base.

 20 minutes

 50 minutes

 6 portions

INGREDIENTS

- 1 cup, thawed of strawberries, frozen, unsweetened (221 g)
- 100 grams of butter, unsalted
- 100 grams of sugar, brown
- 100 grams of flour, wheat, brown
- 2 large units of egg, whole, raw, fresh (100 g)
- 30 grams of almond (ground)
- 30 grams of cashew (ground)
- A pinch of salt
- 1 level teaspoon of baking powder (4 g)
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COOKING METHOD

- 1° Preheat the oven to 180°C
- 2° Over very low heat in a saucepan, melt the butter. And set aside.
- 3° Beat the eggs with the sugar and vanilla sugar, then add the melted butter. Mix well, slowly add the flour, almond ground, cashew ground, a pinch of salt, and baking powder. If the batter is too thick, add two tablespoons of plain yogurt or milk. Give it a good mix !
- 4° Pour the batter into a 20cm square silicone mold or a pan lined with parchment paper.
- 5° Wash the strawberries if they are fresh and if they are frozen it's totally fine too. Place them on top of the batter.
- 6° Bake for about 30 minutes. Once it's cooled sprinkle with powdered sugar.
- 7° Enjoy it when it's slightly warm ! Or, you could add to a scoop of ice cream or whipped cream, depending on your taste.

NUTRITIONAL INFORMATION

	PER 100 g	PER PORTION (116 g)	% DRI
ENERGY	272 kcal	315 kcal	16 %
FAT	16 g	18 g	28 %
FATTY ACIDS, TOTAL SATURATED	8 g	9 g	47 %
CHOLESTEROL	84 mg	98 mg	33 %
SODIUM	447 mg	517 mg	22 %
CARBOHYDRATE	29 g	34 g	11 %
SUGARS	17 g	19 g	—
FIBER	2 g	2 g	8 %
PROTEIN	5 g	6 g	—