

# Ultimate Spring Strawberry Shortcake... Grande

From Gourmet April 2004

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Serves 8-10

For the cake:

8 large egg yolks  
1 1/2 cups sugar  
1/4 cup whole milk  
1 teaspoon vanilla  
zest from one organic lemon  
1 cup all-purpose flour  
1/2 teaspoon salt  
4 large egg whites

For the filling and topping:

2 cups chilled heavy cream  
1/2 cup sour cream  
2 tablespoons sugar  
1 teaspoon vanilla  
1 1/2 pound strawberries

Special equipment: 3 (9- by 2-inch) round cake pans; parchment paper

## **Make cake layers:**

Preheat oven to 350°F/175°C. Butter cake pans. Line bottom of each with a round of parchment paper, then butter parchment and dust cake pans with flour, knocking out excess.

Whisk together yolks, 1 cup sugar, milk, vanilla, and zest in a large bowl until smooth. Whisk in flour and salt until combined (batter will be thick).

Beat whites with a pinch of salt in a bowl using an electric mixer at medium-high speed until they just hold soft peaks. Add remaining 1/2 cup sugar, a little at a time, beating at medium speed, and continue to beat until whites hold stiff glossy peaks, about 2 minutes more.

Fold about one third of whites into batter to lighten, then fold in remaining whites gently but thoroughly.

Divide batter among cake pans and bake, switching position of cake pans halfway through baking, until cakes are springy to the touch and a wooden pick or skewer inserted in center of each comes out clean, 20 to 25 minutes. Cool cakes in pans on racks 10 minutes, then invert onto racks. Carefully peel off parchment, then cool cakes completely.

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### **Make filling**

Beat together heavy cream, sour cream, sugar, and vanilla in a bowl with cleaned beaters until cream just holds stiff peaks.

### **Assemble cake:**

Transfer 1 layer (flat side up) to a cake stand or plate, then spread with a rounded cup of cream. Arrange sliced strawberries in 1 layer over cream. Turn second layer over and spread a thin layer of cream over top, then place it, with the aid of a spatula, cream side down, over layer of strawberries. Continue making layers with cream, strawberries, and cake in same manner. Spread top with remaining cream and decorate with remaining strawberries.

**NOTE!** This recipe uses 3 cake tins. Only having two myself, I carefully sliced each layer in half which I personally liked even more.