Strawberry Shortcake Cake

Cake

Non stick spray

¾ cup all-purpose flour, plus more for pan

1 teaspoon baking powder

¼ teaspoon sea salt

½ cup granulated sugar

1/4 cup plain whole-milk yogurt

1/4 cup vegetable oil

1/8 cup whole milk

1 large egg

1 teaspoon pure vanilla extract

Macerated Strawberries

3/4 pounds fresh strawberries, hulled and sliced

1/8 cup granulated sugar

Whipped Cream

½ cup heavy cream

2 tablespoons powdered sugar

1 teaspoon vanilla

Preheat oven to 350 degrees F. Lightly spray the interior sides of an 8-inch round pan with cooking spray. Use a paper towel to wipe smooth. Add a spoonful of flour and shake around the edges to lightly coat. Discard extra flour. Line the bottom of the pan with parchment paper cut to size. Set aside.

In a large bowl, whisk together the sugar, yogurt, oil, milk, eggs, and vanilla until smooth. Sprinkle in flour, baking powder, and sea salt. Which dry ingredients then fold to incorporate dry into wet.

Pour the batter into the prepared pan, and bake 25 minutes or until the center of the cake is baked through. Remove the cake from the pan and cool at least 30 minutes before serving. The cake can be made a day in advance.

In a small bowl, stir together the strawberries and sugar. Set aside.

Meanwhile, make the whipped cream. In a stand mixer fitter or with a beater, beat the cream and powdered sugar and vanilla on high until medium-stiff peaks form.

Spread the whipped cream on top of cooled cake and top with strawberries and juices.