

German Pie / Vanilla Cream Cake with Strawberries

Classic German vanilla cream cake with fresh strawberries. Light sponge cake layered with creamy filling - perfect for special occasions and celebrations.

30 min

PREP

1h

COOK

1h 30min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Ingredients

- 2 egg
- 0.5 cup granulated sugar
- 9 oz flour
- 1 tbsp baking powder
- 4.5 oz sunflower oil
- 7 oz plain yogurt
- 2 tbsp powdered sugar
- 10 strawberry

Instructions

- 1 Prepare the cake batter**

Preheat oven to 180°C (356°F). In a large bowl, whisk 2 eggs and 4.5 oz granulated sugar with an electric mixer on medium-high speed for 3-4 minutes until pale yellow and doubled in volume.
- 2** Gradually pour in 0.5 cup sunflower oil while continuing to whisk on medium speed until well combined, about 1 minute.
- 3** Sift together 9 oz all-purpose flour and 1 tablespoon baking powder. Gently fold the flour mixture into the egg mixture using a rubber spatula until just combined - do not overmix or the cake will be tough.
- 4 Bake the cake**

Grease a 9-inch round cake pan with oil. Pour batter into prepared pan and smooth the top with a spatula.

- 5 Bake for 50-55 minutes until the cake springs back when lightly touched and a toothpick inserted in center comes out clean. Cool in pan for 10 minutes, then turn out onto a wire rack to cool completely.
- 6 **Prepare vanilla cream**

While cake cools, prepare vanilla cream by whisking together 7 oz heavy cream and 2 tablespoons powdered sugar until soft peaks form, about 2-3 minutes. Add 1 teaspoon vanilla extract if desired.
- 7 **Assemble the cake**

Using a long serrated knife, carefully slice the cooled cake horizontally into 2 equal layers. Place bottom layer on serving plate.
- 8 Spread vanilla cream evenly over bottom layer, leaving a 1/2-inch border. Arrange 10 fresh strawberries, hulled and sliced, over the cream.
- 9 Gently place top cake layer over strawberries. Press lightly to adhere. Refrigerate for at least 30 minutes before serving to set the layers.

Tips

Ensure all ingredients are at room temperature before starting, as this helps create a more even, lighter sponge cake texture.

When whipping eggs and sugar, continue until the mixture becomes pale and doubled in volume - this creates the foundation for a light, airy cake.

Use a gentle folding motion when incorporating dry ingredients to avoid deflating the batter and creating a dense cake.

Test for doneness by inserting a toothpick into the center - it should come out clean or with just a few moist crumbs attached.

Allow the cake to cool completely in the pan for 10 minutes before turning out to prevent breaking while still warm.

When slicing the cake horizontally, use a long serrated knife and rotate the cake rather than moving the knife for even layers.

Pat strawberries dry with paper towels before placing on the cream to prevent excess moisture from making the cake soggy.

Dust with powdered sugar just before serving to maintain an attractive, fresh appearance.