

STRAWBERRY RIESLING CAKE

Made with luscious cream, fragrant strawberries, and your favorite German Riesling, this Riesling Birthday Cake is a delightful way to celebrate the most versatile white wine in the world.

Cake Base Ingredients:

- 2.5 sticks (20 tablespoons) butter (room temperature)
- 2 cups sugar
- 5 egg whites
- 2 teaspoons vanilla extract
- 3 cups wheat flour
- 3 teaspoons baking powder
- 1/2 cup milk
- 1 cup off-dry Riesling

Cake Filling & Icing Ingredients:

- 3/4 cup heavy whipping cream
- 3/4 cup sour cream
- 1 cup vanilla cream cheese
- 1 teaspoon vanilla
- 3/4 cup sugar
- 1 envelope gelatin
- 1 cup puréed strawberries (frozen)
- 3 tablespoons cold water

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Directions:

Cake:

- Preheat the oven to 350°F.
- Grease and line a loose-bottom cake pan with parchment paper.
- Beat butter and sugar until fluffy. Add the egg whites and vanilla and continue to beat. In a separate bowl, combine the flour and baking powder, and add half to the egg/butter/sugar mixture.
- Add the milk and wine, then add the rest of the dry mixture and stir. The batter should be thick and shiny.
- Pour batter into the pan and bake for approximately 30-35 min, or until a toothpick inserted comes out clean.
- Allow to cool completely before cutting per directions below. (Tip: Refrigerate until the next day; it makes it easier to cut!)

Filling/Frosting:

- Put the gelatin in cold water to rehydrate and dissolve. Meanwhile, whip the cream until frothy. Mix the sour cream, cream cheese, sugar, and strawberry puree into the whipped cream.
- Heat the gelatin and water in the microwave for 10-15 seconds until fully dissolved. Let cool, then gradually add to the whipped cream mixture, whisking the entire time. This will stabilize the whipped cream.
- Slice the cake into three parts and pile the filling between each layer in the loose-base pan. Set in the fridge for at least six hours, preferably overnight.
- For the frosting, you can use vanilla-flavored whipped cream (approx. 1.5 cup) and decorations to your liking!