
Jordan Rondel – The Caker’s

White Chocolate and Balsamic Vinegar Roasted Strawberry Cake



Strawberries, white chocolate and balsamic are a trio that satisfy the taste buds in every way. You can use any kind of flour that you prefer, but gluten-free flour works super well here!



Makes a 22cm
cake



Gluten free

INGREDIENTS

500g strawberries, washed, hulled and halved

3 teaspoons balsamic vinegar glaze (store bought)

200g butter, softened

200g caster sugar

4 eggs

1 teaspoon vanilla extract

200g ground almonds

50g buckwheat or other gluten free flour of your choice

Pinch of sea salt

50g white chocolate buttons

Cream cheese icing and decorations

150g butter, softened

250g icing sugar

100g cream cheese

1 teaspoon vanilla extract

2 teaspoons balsamic vinegar glaze (store bought)

Fresh flowers (optional)

METHOD

1. Preheat the oven to 170°C fan bake. Line a baking tray and 2 x 22cm cake tins with baking paper.
2. Place the strawberry halves on the baking tray and drizzle over 3 teaspoons of balsamic vinegar glaze and place in the oven for 20 minutes. Once caramelised and gooey, take out of the oven and set aside to cool.
3. Meanwhile, make the cake. In the bowl of an electric mixer, cream the butter and sugar until pale, light and fluffy.
4. Beat in the eggs, one at a time, along with the vanilla.
5. Gradually fold in the ground almonds, flour and salt. Finally, fold through the white chocolate buttons.
6. Evenly divide the batter between the 2 tins and spread out to the sides.
7. Dot about 15-20 roasted strawberry halves into each layer and press down lightly. Set the remaining strawberries aside to use as decoration
8. Bake for approximately 30 minutes. The cakes are ready when golden in colour, springy to the touch and a skewer inserted in the centre comes out clean.

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9. Allow the cakes to cool for around 10 minutes, before turning out onto a cooling rack.
10. Meanwhile, make the icing. In the bowl of an electric mixer, beat the butter by itself until smooth.
11. Add the icing sugar and beat on high until seriously light and fluffy. Gradually add the cream cheese, followed by the vanilla. The icing should be smooth, creamy and thick.
12. Once the cakes are completely cooled, ice one layer and then place the second layer directly on top.
13. Neatly ice the top of the cake and decorate with the remaining roasted strawberry halves and a drizzle of balsamic vinegar glaze.
14. Finish with some fresh flowers, if using. Serve at room temperature.
15. Refrigerate for up to 3 days in an airtight container.