

# Strawberry Buttermilk Cake

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## Servings: 10

1 1/2 cups all-purpose flour  
3/4 teaspoon baking powder  
3/4 teaspoon baking soda  
3/4 teaspoon salt  
6 tablespoons butter, softened  
1/2 cup granulated sugar  
1/2 cup turbinado sugar  
2 eggs  
1 teaspoon vanilla extract  
1 1/2 cups strawberries, use the  
smallest strawberries available in this  
cake or cut larger ones in half  
3/4 cup buttermilk  
turbinado sugar (for sprinkling)

Preheat the oven to 400 degrees.

Grease and flour a nine-inch springform pan.

Combine the flour with the baking powder,  
baking soda and salt.

Beat the butter and sugars together until fluffy,  
about 3 minutes. Add the eggs and vanilla.  
Beat well. At low speed, add the flour mixture  
alternately with the buttermilk and beat until just  
blended. Spoon the batter into the prepared  
pan. Top with the strawberries and sprinkle with  
extra turbinado sugar.

Bake for 30 to 40 minutes or until a pick inserted  
into the center comes out clean. Let cool.

Release the sides of the pan. Remove the cake  
and invert onto a serving plate.

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Per Serving (excluding unknown  
items): 234 Calories; 8g Fat (31.5%  
calories from fat); 4g Protein; 37g  
Carbohydrate; 1g Dietary Fiber;  
62mg Cholesterol; 395mg Sodium.  
Exchanges: 1 Grain(Starch); 0  
Lean Meat; 0 Fruit; 0 Non-Fat Milk;  
1 1/2 Fat; 1 1/2 Other  
Carbohydrates.

## Desserts

### Per Serving Nutritional Analysis

Calories (kcal):	234	Vitamin B6 (mg):	trace
% Calories from Fat:	31.5%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	61.7%	Thiamin B1 (mg):	.2mg
% Calories from Protein:	6.7%	Riboflavin B2 (mg):	.2mg

**Total Fat (g):** 8g  
**Saturated Fat (g):** 5g  
**Monounsaturated Fat (g):** 2g  
**Polyunsaturated Fat (g):** 1g  
**Cholesterol (mg):** 62mg  
**Carbohydrate (g):** 37g  
**Dietary Fiber (g):** 1g  
**Protein (g):** 4g  
**Sodium (mg):** 395mg  
**Potassium (mg):** 101mg  
**Calcium (mg):** 56mg  
**Iron (mg):** 1mg  
**Zinc (mg):** trace  
**Vitamin C (mg):** 13mg  
**Vitamin A (i.u.):** 321IU  
**Vitamin A (r.e.):** 80 1/2RE

**Folacin (mcg):** 39mcg  
**Niacin (mg):** 1mg  
**Caffeine (mg):** 0mg  
**Alcohol (kcal):** 1  
**% Refuse:** n n%

### Food Exchanges

**Grain (Starch):** 1  
**Lean Meat:** 0  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 1 1/2  
**Other Carbohydrates:** 1 1/2

## Nutrition Facts

Servings per Recipe: 10

### Amount Per Serving

**Calories** 234 **Calories from Fat:** 74

### % Daily Values\*

<b>Total Fat</b>	8g	13%
	Saturated Fat 5g	24%
<b>Cholesterol</b>	62mg	21%
<b>Sodium</b>	395mg	16%
<b>Total Carbohydrates</b>	37g	12%
	Dietary Fiber 1g	4%
<b>Protein</b>	4g	
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<b>Vitamin A</b>		6%
<b>Vitamin C</b>		21%
<b>Calcium</b>		6%
<b>Iron</b>		7%

\* Percent Daily Values are based on a 2000 calorie diet.