

Cias strawberry cake. You need some sort of white dry pound cake preferably round (Sliced into three layers) . Lots and lots of strawberries, Vanilla curd mix, fresh whip cream (that you whip your self) . Bananas sweetend strawberry juice or jam.



Mix fresh strawberries with strawberry jam or juie to make them a little bit sweeter, or use real sugar (This is not a diet cake so no hideous sweet & low or similar!)

Spread out some on the first layer of the pound cake.



Time to mix the vanilla curd I do about 2,5 deciliter of it for my cake.

Spread tha over the first layer too.







Then slice some of the strawberries to finish of the first layer. And put a new cake layer on top.



Then you take two bananas and either mix them or mush them up with a fork.

Moist the new cake layer with some of the mixed strawberries and juice.

Place the mashed bananas and more sliced strawberries on top of the second layer.

Turn the toplayer over and spread out the last of your strawberry/juice mix and then turn it back and place as a lid.



Whip up the cream. Not too hard and not too runny. It's better with a little bit to hard then runny.

But hard is ...hmmm... harder to spread 😊





Spread out the whipped cream evenly all over the cake.

It doesn't have to be perfect as you will cover it all with strawberries





To get my favorite look you simply slice the strawberries and place them overlapping each other from the edge towards the middle.

But you can just cut them in halves and plop them on.



And there you go Cias summer cake. Strawberry cakes like thes are very common around midsummer in Sweden. And for all summer birthday parties.



Finally you give some of the left over strawberries to your hubby, that's already been in the kitchen trying to nic som. You can top them with Icecream or save some whipped cream to go with them 😊

