Strawberry Buttermilk Cake | bites out of life
Adapted from Gourmet

- 1 cup all-purpose flour

- 1/2 teaspoon baking powder

- 1/2 teaspoon baking soda

- 1/4 teaspoon salt

- 1/2 stick unsalted butter, softened

- 2/3 cup plus 1 1/2 tablespoons sugar, divided

- 1/2 teaspoon lemon juice

- 1 large egg

- 1/2 cup well-shaken buttermilk*

- 1 cup fresh strawberries, hulled and sliced

*If you don't have buttermilk on hand (does anyone *ever* have buttermilk on hand?), pour a half tablespoon of lemon juice or white vinegar into a measuring cup and add enough milk to make 1/2 cup. Stir and let sit for at least 10 minutes. Voila, homemade buttermilk! And you didn't even have to churn butter.

1) Preheat the oven to 400°F and butter and flour a 9-inch round cake pan. In a large bowl, whisk together the flour, baking powder, baking soda and salt.

2) Using an electric mixer, beat the butter and 2/3 cup of sugar on medium-high speed until pale and fluffy, about 2 minutes, then beat in the lemon juice. Add the egg and mix well.

3) Using a wooden spoon, mix in the flour mixture in 3 batches, alternating with the buttermilk and beginning and ending with the flour. Mix only until just combined. Spoon the batter into cake pan and smooth top. Scatter the strawberries evenly over the top, then sprinkle with remaining sugar.

4) Bake until the cake is golden and a wooden pick inserted into center comes out clean, 25 to 30 minutes. Let cool before serving.

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