

Strawberry Spoon Cake

Ingredients

10 T Unsalted Butter (melted)
6 oz Strawberries (frozen and thawed)
2/3 c Brown Sugar
1/2 c Buttermilk
1/2 t Salt
1 c Flour
1 t Baking Powder
1/8 t Nutmeg
1/2 t Cinnamon
1 t Vanilla Extract

Instructions

- 1.Heat oven to 350 degrees F and grease an 8-inch (square or round) baking dish with two tablespoons of the melted butter. Set aside.
- 2.With the back of a fork, mash the frozen and thawed, strawberries to release all their juices, and stir in â...“ cup of the brown sugar. Set aside.
- 3.In a medium bowl, whisk together the remaining 8 tablespoons of melted butter, remaining â...“ cup brown sugar, vanilla, and buttermilk until smooth.
- 4.In another medium bowl, whisk together the flour, baking powder, salt, cinnamon, and nutmeg. Combine the flour mixture with the butter mixture and gently mix with a spatula until a cohesive cake batter forms.

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5. Spread the batter into the bottom of the greased baking dish. Spoon the strawberries and all their juices over the top of the cake batter. Use a fork to gently swirl the cake and berry layers together. Place in the oven and bake for 20 to 25 minutes, or just when a toothpick comes out clean in the center.

6. Remove from the oven and allow to cool for about 10 minutes before spooning into bowls. Serve the cake with homemade whipped cream or vanilla ice cream.