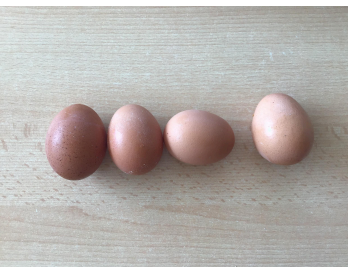


Primary school JEDNA RADOST /CZECH REPUBLIC



Ingredients:



- 1/2 cup unsalted butter, softened or cup of oil
- 1/2 cup sugar, you can also add some vanilla flavour
- 3 large eggs
- 1/2 teaspoon salt
- 1 cup all-purpose flour
- Baking powder
- 2 cups fresh washed strawberries
- Confectioners' sugar, for garnish

Preparation:

1. Gather the ingredients. Preheat the oven to 180 °C. Spread the butter all around the baking tray and sprinkle it everywhere with flour – the batter will not stick to it later (as an alternative you can use a baking paper)



2. In a bowl using an electric mixer, cream together eggs and sugar and vanilla sugar until light and fluffy –take enough time for this!



3. Slowly we add oil (or melted butter), milk and all purpose flour mixed with baking powder, add pinch of salt.



4. Turn the batter into the prepared baking tray and scatter the strawberries evenly over the top. Bake for 30 to 40 minutes or until a toothpick inserted near the center comes out clean.
5. When the cake is done you can decorate it with dust of confectioners' sugar.

