

Strawberry Summer Cake

Adapted, only slightly, from [Martha Stewart](#)

I recently picked up some barley flour and fell in love with it. We tend to associate whole grain flours with heartiness and heaviness, but this is neither — it's silky and delicate, like the best cake flour you've ever bought, and it has a subtle creamy, nuttiness to it that goes fantastically with berries. This cake works like a dream with 100% all-purpose flour but if you've got barley flour around, swapping it in for half the volume is beyond delicious, adding a real depth to a deceptively simple cake.

I am ever-so-slightly on the fence about the sweetness of this cake. I like it, but I wouldn't hate the batter itself with 2 tablespoons less sugar (i.e. 7/8 cup sugar instead of a whole one). If that's your inclination, go ahead and dial it back as well. Leave the sugar on top. It contributes to the berries turning into jam.

6 tablespoons (85 grams) unsalted butter, at room temperature, plus extra for pie plate
1 1/2 cups (188 grams) all-purpose flour (can swap 3/4 cup or 94 grams all-purpose flour with 3/4 cup or 75 grams of barley flour, see Note)
1 1/2 teaspoons baking powder
1/2 teaspoon table salt
1 cup (200 grams) plus 2 tablespoons (25 grams) granulated sugar
1 large egg
1/2 cup (118 ml) milk
1 teaspoon (5 ml) vanilla extract
1 pound (450 grams) strawberries, hulled and halved

Preheat oven to 350°F (180°C). Butter a 10-inch pie pan or 9-inch deep-dish pie pan (what I used). ~~I did not test this with a standard 9-inch pie plate but looking at the margin of space leftover in my deep-dish pan after baking the cake, I suspect you'd be safe.~~ Updated 6/13/11: This cake does not work in a standard 9-inch pie pan; it will overflow. Big apologies to anyone who learned the hard way! This cake *would* work, however, in a 9- or 10-inch springform or cake pan. The 10-inch would make a thinner cake than pictured.

Whisk flour or flours, baking powder and salt together in a small bowl. In a larger bowl, beat butter and 1 cup sugar until pale and fluffy with an electric mixer, about 3 minutes. Mix in egg, milk and vanilla until just combined. Add dry mixture gradually, mixing until just smooth.

Pour into prepared pie plate. Arrange strawberries, cut side down, on top of batter, as closely as possible in a single layer (though I had to overlap a few to get them all in). Sprinkle remaining 2 tablespoons sugar over berries.

Bake cake for 10 minutes then reduce oven temperature to 325°F and bake cake until golden brown and a tester comes out free of wet batter, about 50 minutes to 60 minutes. (Goosey strawberries on the tester are a given.) Let cool in pan on a rack. Cut into wedges. Serve with lightly whipped cream.

Do ahead: Cake can be stored at room temperature for up to 2 days, loosely covered, but good luck with that.

