

Vanilla Sour Cream Cake with Strawberry Compote

1/2 lb. butter, softened to room temperature
1 1/2 c. granulated sugar
4 large eggs
2 T. vanilla extract
2 c. flour
1 t. baking soda
1 t. baking powder
1/4 t. salt
1 c. sour cream
1/2 c. powdered sugar for garnish

Strawberry Compote:

3 c. sliced strawberries
1/4 c. granulated sugar (optional)
1 t. lemon zest
2 t. chopped fresh mint

Preheat oven to 350°F. Sift together the flour, baking soda, baking powder and salt into a bowl and set aside. Brush the inside of a large bundt pan with butter. Dust the buttered surface with flour, turn the pan upside down, and then tap the pan gently to remove any excess flour. Set aside.

In a mixing bowl on medium speed cream the butter, vanilla and sugar until light and fluffy (about 3 minutes). Add the eggs one at a time until incorporated. On medium speed beat mixture until fluffy (about 7 minutes). On low speed incorporate 1/3 of flour mixture, then 1/3 of sour cream until all ingredients have been added. Batter should be smooth and free of lumps. Be careful not to over-mix. Pour batter into prepared bundt pan and spread evenly. Bake for about 35 minutes or until an inserted wooden skewer comes out clean. If pressed with a finger, the cake should spring back firmly. Allow cake to cool 8 minutes before turning out onto a cake plate.

While cake is cooling, make the compote. Mix the chopped fruit, sugar, lemon zest and mint together in a bowl and allow to sit for 15 minutes before serving.

Dust cake with powdered sugar and serve with the strawberry compote.