

Summertime Strawberry Sheet Cake By: Thug Kitchen

Prep Time 14 minutes | Cook Time 45 minutes | Yields 6-8 servings

INGREDIENTS

1 ½ cups vanilla almond milk
1 cup chopped strawberries
2 ½ cups all-purpose or whole wheat pastry flour
½ cup almond flour
1 teaspoon baking powder
2 teaspoons baking soda
½ teaspoon salt
1 ¾ cups cane sugar
2 teaspoons almond or vanilla extract
½ cup olive oil
Juice of half a lemon

INSTRUCTIONS

- 1) Preheat oven to 375 degrees.
- 2) Grease and flour a 9x13 inch baking pan.
- 3) In a blender, mix together the milk and cup of chopped strawberries until there are no chunks. You should end up with around 2 cups milk. Just drink any extra. Set it aside.
- 4) In a large bowl, mix together the flours, baking soda, baking powder, and salt and leave a little hole in the middle.
- 5) In another medium bowl, mix sugar, extract, oil, strawberry milk, and lemon juice. Stir it so that everything is incorporated.
- 6) Add that liquid to the bowl with the flour, pouring it into the hole you made. Mix that around until there aren't any dry spots and no big lumps in the batter.
- 7) Pour the batter into the prepared baking pan and throw that sheet in the oven.
- 8) Bake at 375 for 35-45 minutes or until golden and a toothpick stuck in the middle comes out clean. Let it cool completely before serving.
- 9) To serve, cover in sliced fresh strawberries with a side of whipped cream.
- 10) Extra tip: if you want to be fancy, warm up a ¼ cup of strawberry jam in the microwave or on the stovetop until you can stir it around like a smooth but thick gravy. Brush it over the fruit to make it look shiny and extra sweet.