

STRAWBERRY-VANILLA MINI-CAKES

(slightly modified from Ottolenghi's [Sweet](#))

recipe also available online [here](#)

for the cake:

250 g unsalted butter, at room temperature
250 g granulated sugar
1 tsp vanilla paste
4 large free-range eggs, lightly beaten
120 g flour
1 tsp baking powder
1/4 tsp salt
140 g almond flour
15 oz fresh strawberries, hulled cut in half
1 T olive oil
2 T maple syrup
1/2 tsp balsamic vinegar

for the strawberry icing:

55 g fresh strawberries, hulled and roughly chopped
300 g icing sugar
1 T light corn syrup
1/8 tsp vanilla paste

to decorate:

whole strawberries
freeze-dried strawberries
sprinkles
Heat the oven to 400°F.

Start by making the roasted strawberries, preferably many hours in advance, or the day before. Mix the strawberries with olive oil, maple syrup and balsamic vinegar in a small bowl, add to a parchment-lined baking sheet and roast until the edges start to get dark and the liquid gets thick. Do not let the strawberries burn or get too dry. Reserve. Dice before using in the recipe. If there is excessive liquid, drain it.

Prepare four mini-loaf pans by coating them with butter and flour or using a baking spray.

Make the cake batter. Place the butter, sugar, and vanilla paste in the bowl of an electric mixer with the paddle attachment in place. Beat on medium speed until light, then add the eggs, a little at a time. Continue to beat until fully combined. Sift the flour and salt into a bowl, then stir in the almond flour. Turn the speed of the mixer to medium-low, then add the dry ingredients in three batches and finally fold in the diced roasted strawberries.

Spoon the mixture into the prepared pans. Bake for about 25 minutes, or until a skewer inserted into the middle of one of the cakes comes out clean. Remove from the oven and allow to sit for about 20 minutes before removing the cakes from the pans. Transfer to a wire rack to cool completely.

To make the strawberry icing, place all the icing ingredients in a food processor and process together until smooth. Drizzle the tops of the upside-down cakes with the icing, allowing it to drip down the sides. Garnish and serve.