

Strawberry & Vanilla, Matcha Cream Cake

By Ashley Alexander

**Gather
& Feast**

This strawberry and vanilla matcha cream cake is a dreamy dessert that brings together the best of both worlds—sweet and earthy, light and rich. The cake is easy to whip up, with a tender crumb thanks to the mix of Greek yogurt and almond meal. And let's not forget the jam swirl—it adds just the right amount of sweetness without overwhelming the cake. But the real star is that luscious matcha cream cheese frosting. It's smooth, slightly tangy, and has just the right amount of matcha to keep things interesting. Topped with thinly sliced strawberries, this dessert is as pretty as it is delicious.

SERVES 8 | **PREP** 45 minutes | **COOK** 25 minutes | **TOTAL** 1 hour 10 minutes + cooling time

INGREDIENTS

Strawberry & vanilla cake

- 80g salted butter, melted and slightly cooled
- 60g (60ml / 1/4 cup) extra virgin olive oil
- 170g (3/4 cup) castor sugar
- Zest of 1 lemon
- 1 tablespoon vanilla bean paste or vanilla extract
- 2 eggs
- 125g (1 cup) plain/all-purpose flour
- 60g (1/4 cup) almond meal
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon sea salt
- 125g (1/2 cup) thick natural unsweetened Greek yoghurt
- 5 teaspoons raspberry or strawberry jam

Matcha cream cheese

- 250g cream cheese
- 75g (1/2 cup plus 1 tablespoon) pure icing sugar
- 1 1/2 tablespoons milk
- 2 teaspoons matcha powder (optional, see notes)



Topping

- 250g fresh strawberries, very thinly sliced with tops removed
- Icing sugar for dusting (optional)

METHOD

Strawberry & vanilla cake

1. Preheat your oven to 180°C/350°F.
2. Line a 20x20x5cm (8x8inch) square cake tin with baking paper.
3. In a large mixing bowl, whisk together the melted butter, olive oil, sugar, lemon zest, and vanilla.
4. Add the eggs and whisk until combined.
5. Gently fold in the flour, almond meal, baking powder, baking soda, and salt.
6. Add the yoghurt and fold until just combined.
7. Pour the batter into the prepared cake tin.
8. Dollop the jam evenly over the batter and swirl it with the back of a spoon.
9. Immediately place the cake into the preheated oven and bake for 25 minutes. You'll want to place it in the oven immediately to prevent the jam from sinking to the bottom.
10. Once cooked, remove from the oven and allow the cake to cool completely before frosting.

Matcha cream cheese

1. In a stand mixer or with hand beaters, mix the cream cheese until smooth.
2. Add the icing sugar and beat until fully incorporated and smooth.
3. Mix in the milk until smooth.
4. Add the matcha powder and beat until combined.
5. Refrigerate the frosting until ready to use.

To assemble

1. Once the cake is completely cool, remove it from the tin and place it on a serving plate.
2. Dollop the matcha cream cheese into the middle of the cake and then gently spread the frosting out to the edges.
3. Dollop the matcha cream cheese in the centre of the cake and gently spread it to the edges using an offset spatula or a large spoon.
4. Arrange the strawberry slices in even lines over the cake.
5. Dust with a little icing sugar, if desired, and serve.

NOTES

Measurements: If you have kitchen scales, I highly recommend using them for baking. They provide the most accurate results, and it's also easier (plus less washing up) to add everything to one mixing bowl directly on top of the scales.

Baking Pans: For the best and most even baking results, especially with sponge cakes, I find that light-coloured anodised aluminium pans work wonderfully. Brands like Mondo, Wiltshire, Bakemaster, Wilton, and Nordic Ware all offer excellent options in this material.

Butter and Olive Oil Combination: The use of both melted butter and olive oil in the cake provides a balance of rich flavour and moisture. Make sure the butter is melted and slightly cooled before mixing to prevent the eggs from cooking.

Almond Meal: The almond meal adds a subtle nutty flavour and a better texture to the cake.

Nut-Free Option: For a nut-free version, replace the 60g of almond meal with 30g (1/4 cup) of plain flour. While the texture and flavour are better with the almond meal, the cake still turns out well without it if you need a nut-free option.

Gluten-Free Option: To make this cake gluten-free, substitute the plain flour with a gluten-free baking flour blend that can be used in a 1:1 ratio. Brands like Bob's Red Mill (available in specialty stores or on Amazon) and White Wings (available in Australian supermarkets) work well.

Jam Swirling: To prevent the jam from sinking to the bottom of the cake, make sure to swirl it gently on the surface just before placing the cake immediately in the oven.

Matcha, Optional: The matcha powder adds a slightly earthy, bitter flavour that complements the sweetness of the cake. If you're not a fan of matcha, you can omit it and substitute it with a teaspoon of vanilla bean paste or extract for a vanilla cream cheese frosting.

Pure Icing Sugar vs. Icing Sugar Mixture: I like to use pure icing sugar over icing sugar mixture as I prefer not being able to taste the flavour and texture of the cornstarch typically found in icing sugar mixture. Pure icing sugar tends to be more lumpy, so if you're making the frosting by hand or with hand beaters, simply sift the icing sugar before using it.

Cake Tin Size: The recipe is designed for a 20x20x5cm (8x8 inch) square cake tin. If you use a different size or shape, adjust the baking time accordingly and monitor the cake closely.

Leftover Cake Storage: Leftover cake can be stored in the fridge for up to 4 days, though it's best eaten on the day of assembly or the following day for optimal freshness.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/strawberry-vanilla-matcha-cream-cake>

Let me know if you make the recipe! x @gatherandfeast