

# Strawberry Sheet Cake

Excerpted with permission from *Snackable Bakes: 100 Easy-Peasy Recipes for Exceptionally Scrumptious Sweets and Treats* by Jessie Sheehan:

So, you may not know it, but the summer of 2019 was the summer of strawberry sheet cakes. Both Bon Appétit and Deb Perelman (aka Smitten Kitchen) shared recipes for them; and I, too, had the berry sheet cake bug that summer, but developed a raspberry one, instead. But now that a little time has passed, I, too, am jumping on the strawberry bandwagon, because even just saying “strawberry sheet cake” gives me all the happy, summery feels. Can’t exactly explain why, but it’s true. This cake is easy. This cake is— well— marvelous. And this cake needs baking ASAP.

Yield: One 9-by-13-inch rectangular cake

Active Time: 10 minutes

Bake Time: 55 to 60 minutes

## INGREDIENTS

- **Cooking spray** or softened **unsalted butter** for pan
- 1 ¼ cups (296 ml) **vegetable oil**
- 2 ¼ cups (450 g) **granulated sugar**
- 4 teaspoons **vanilla extract**
- 3 large **eggs**
- 1 ⅓ cups (315 ml) **whole milk**
- 1 tablespoon **baking powder**
- 1 ¼ teaspoons **kosher salt**
- 3 cups (390 g) **all-purpose flour**
- 1 pound (454 g) **whole strawberries**, fresh or frozen, hulled and roughly chopped
- **Turbinado sugar** for sprinkling

## DIRECTIONS

1. Heat the oven to 350 ° F. Grease a 9- by- 13- inch pan with cooking spray or softened butter. Line with a long piece of parchment paper that extends up and over the two long sides of the pan.
2. Whisk together the oil, granulated sugar, and vanilla in a large bowl for 30 seconds. Whisk in the eggs, one at a time, and then the milk. Sprinkle the baking powder and salt into the bowl, one at a time, vigorously whisking after each. Gently fold in the flour with a flexible spatula just until the last streak disappears. The batter will be lumpy.
3. Scrape the batter into the prepared pan and evenly scatter the strawberries on top.
4. Generously sprinkle the cake with the turbinado sugar and bake for 55 to 60 minutes, rotating the cake at the halfway point. The cake is done when a wooden skewer inserted into the center comes out with a moist crumb or two.
5. Remove from the oven and let cool to room temperature. Serve slices directly from the pan; or lift the cake from the pan with the parchment overhang, running a butter knife around the edges if it resists. Keep the cake, wrapped, on the counter for up to 3 days.