Strawberry Spoon Cake

This easy cake with gooey, jammy strawberries on top is the perfect way to celebrate the start of Oregon strawberry season. The batter comes together quickly using basic pantry staples and a handful of berries. Best served warm with vanilla ice cream and a glass of Lolati Primitivo.

Ingredients

Makes 4 servings

½ cup (1 stick) unsalted butter, melted plus more for greasing
5 ounces fresh hulled strawberries (see note for using frozen berries)
⅔ cup packed light brown sugar
½ cup whole milk, at room temperature
½ tsp. kosher salt
1 cup all-purpose flour
1 tsp. baking powder
Vanilla ice cream, for serving

Note: You can use frozen berries instead of fresh ones. Thaw them in the microwave and extract as much juice as possible by macerating and mashing them. Keep the juice as you will use it in the recipe.

Procedure

Step 1
Heat oven to 350° F and grease an 8-inch (square or round) baking dish with butter. Set aside.

Step 2
Using your hands or the back of a fork, mash the berries to release all their juices, and stir in ⅓ cup of brown sugar. Set aside.

Step 3
In a medium bowl, whisk together the melted butter, remaining ⅓ cup of brown sugar, milk, and salt, then add the flour and baking powder and continue whisking until the batter is smooth. Transfer the batter (it's not much) to the greased baking dish, and spread evenly into the corners.

Step 4
Spoon the strawberries and all their juices over the cake batter. Place in the oven and bake for 20 to 25 minutes, or just when a toothpick comes out clean in the center. Remove from the oven and allow to cool for 3 to 5 minutes before spooning into bowls. Serve warm with ice cream and a glass of Lolati Primitivo.

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