

## Strawberry Swirl Cake

Prep: 30 Minutes Cook: 36 Minutes

### Ingredients

350 Grams Butter *softened*

160 Grams Strawberry Jam

600 Grams Caster Sugar

226 Grams Light Soft Cheese

6 Large Eggs

350 Grams Plain Flour

1 Tsp Almond Extract

½ Tsp Vanilla Extract

### Directions

1. Preheat your oven to 180° Celsius.
2. In a mixing bowl, beat the butter until creamy. Using an electric whisker may help to speed this process up.
3. Gradually add the sugar until light and fluffy. Add the cream cheese, beating until creamy.
4. Add the eggs, 1 at a time, beating just until blended after each addition.
5. Gradually add the flour to the butter mixture. Beat just until blended after each addition, stopping to scrape the bowl as needed.
6. Once combined, stir in the almond and vanilla extracts until evenly distributed.
7. Now, pour one-third of the batter into the greased cake tin. And spoon 8 rounded teaspoonfuls of the strawberry jam over the batter, and swirl with a wooden skewer. Repeat this until all the batter has been added.
8. Bake at 180° for 36 minutes or until a long wooden pick inserted in the center comes out clean. Cool in pan on a wire rack for 10 to 15 minutes; remove from pan to wire rack, and cool completely (about 1 hour).