



Upside Down Strawberry Cake

BY: **Nagi** PUBLISHED: **11 Aug '17** UPDATED: **21 Nov '19**

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This Upside Down Strawberry Cake is jam packed with three whole punnets of strawberries! To say this is bursting with fresh strawberry flavours is an understatement. Grab your wooden spoon and mixing bowl – it's time to get baking!





There are two conspiracies in my life that remain unexplained:

- 1 The Great Sock Conspiracy: How my washing machine seems to eat a single sock from every load I do; and
- 2 The Disappearing Strawberries Conspiracy: How you can pack 750g / 1.5 lb of fresh strawberries into a cake, but when it comes out of the oven, it looks like just a fraction are left.

I have no rationale explanation for either. For The Sock Conspiracy, thoughts have passed about an arrangement between sock makers and washing machine manufacturers. I'm also convinced my washing machine talks to my dryer – “Hey, mate, I didn't get to the sock, you got it?” To which my Dryer responds, “Yeah mate, I'll take care of it.”

As for the Strawberry Conspiracy... Well, I must confess I didn't apply much thought to it. I just kept adding more strawberries. More, more, more! Until I was happy with how much strawberry was visible in the cake.

And the end result? 3 WHOLE PUNNETS of strawberries ended up in the cake. 3, three, THREE!!! (That's 1.5 lb / 750g for those who aren't here Down Under.)





And you know what? Chopping all those strawberries is probably the part of this recipe that requires the most effort. That's a ALOT of strawberries.

Get through that, and the rest of this Strawberry Upside Down Cake is a breeze.



For fellow baking nerds, here was my thinking about this recipe: The conundrum I grappled with was that in order for a cake to have great strawberry flavour using only fresh strawberries, you need a LOT of strawberries. However, strawberries have loads of liquid in them, so there was only so much that I could mix into the batter without compromising the crumb of the cake.

So what I decided to do was to make an upside down cake and jam pack loads of strawberries into the base of the pan.





Baking Nerd talk continued..... For the base (that flips to become the surface), I added sugar and butter, and tossed the strawberries in cornflour to make it “jammy” (I got that idea from my [Fresh Strawberry Bars](#)). Without these steps, the strawberries just turned into mush.

Then I used the batter from my [Blueberry Lemon Loaf](#) which is a fairly dense, extremely moist yoghurt based cake. I found that using a lighter cake, like a traditional sponge or even the batter from [Dorothy's Famous Apple Cake](#), couldn't hold up to the extreme amount of juices that seeped from the large volume of strawberries I used.

Also, using a thicker batter allowed for strawberry pieces to be suspended throughout the cake. In one version, they all sank to the base during baking!



Bake, flip, brush with jam to pretty it up, then voila!





When this is baking, it smells like you're making strawberry jam and baking a vanilla cake. It's impossible not to be in a good mood when your house smells like that.

But that moment when you flip it – that tops it.

And that moment when you cut it – that tops it again.

But the ultimate utopia is that moment when you take the first bite.

That sticky strawberry top. The fresh bursts of strawberry inside. That vanilla sponge that's so incredibly moist, you don't need a dollop of cream for the side (though it never hurts).

How could this sight not make you SMILE?! 😊 – *Nagi xx*

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Upside Down Strawberry Cake

Author: Nagi **Prep:** 20 mins **Cook:** 50 mins **Total:** 1 hr 10 mins Sweet Baking

★ ★ ★ ★ ★ 4.8 from 10 votes

Servings **12** *Tap or hover to scale*

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To say this is bursting with fresh strawberry flavour is an understatement! There are 3 whole

punnets of strawberries in this. No stand mixer required - just a wooden spoon. The cake is a moist yoghurt cake that holds up to the extraordinary amount of juices that the strawberries drop while baking. Recipe VIDEO below.

Ingredients

STRAWBERRIES:

- 750 g / 1.5 lb strawberries , *ripe*
- 1 tbsp cornflour / cornstarch
- 2 tbsp plain white flour (all purpose flour)
- 50 g / 3 tbsp unsalted butter , *melted*
- 1/4 cup brown sugar , *packed*

DRY:

- 1 3/4 cups / 265g plain white flour (all purpose flour)
- 1 cup / 220g white sugar , *preferably caster/superfine*
- 2 tsp baking powder
- Pinch of salt

WET:

- 1 cup plain yoghurt (*preferably not low fat*)
- 3 eggs
- 2 tsp vanilla extract or essence
- 1/2 cup / 125 ml vegetable oil (*or canola*)

GLAZE:

- 2 tbsp strawberry jam

Instructions

Preheat oven to 180C/350F. Butter and line a 20 - 22 cm / 8 - 9" springform pan with parchment paper.

Slice about 2/3 of the strawberries about 4 mm / 1/6" thick until you have 3 cups of slices. Place in a bowl, add cornflour, toss.

Chop the rest into about 1.25 / 1/2" pieces (~ 2 cups) and put in a separate bowl. Add flour, toss.

Place butter and brown sugar in cake pan. Mix and spread out across base.

Spread strawberry SLICES over base of cake pan.

Place batter Dry ingredients in a large bowl, whisk.

- 7 Place Wet ingredients in a bowl, whisk until combined.
- 8 Add Wet ingredients into the Dry ingredients. Mix with a wooden spoon until flour is incorporated - a few lumps is fine.
- 9 Spread just over half the batter over the strawberry slices.
- 10 Scatter over most of the chopped strawberries. Top with remaining batter and remaining strawberries.
- 11 Bake for 50 minutes, or until a skewer inserted comes out clean (20cm/8" pan takes closer to 60 minutes). The top will be a deep golden brown.
- 12 Remove sides and place on a rack to cool for 1.5 hours.
- 13 Carefully flip the cake onto a serving platter. Remove base and peel off paper (use knife to help if required).
- 14 Place jam in a small bowl. Microwave for 15 seconds, mix until smooth. Brush over top of cake.
- 15 Cool cake completely before serving.

Recipe Notes:

1. STORING: The top of the cake "sweats" over time and that lovely shine and red strawberry colour (about 12 hours+) on the surface will fade a bit. To freshen it up, just brush with more jam and it will look as good as new!
2. I know this goes without saying, but the riper the strawberries, the better the cake flavour. Also, if you use unripe strawberries you may find the cake lacks a bit of sweetness. So you may wish to use an extra 1/2 cup of sugar in the batter.
3. For fellow baking nerds: Please refer to notes in post for logic for how I arrived at this recipe. 😊
4. Nutrition per slice, assuming 12 slices (they are pretty large!)

Nutrition Facts	
Upside Down Strawberry Cake	
Serving Size: <input type="text" value="1"/> Serving (162g)	
Amount Per Serving	
Calories 382	Calories from Fat 128
	% Daily Value*
Total Fat 14g	22%
Saturated Fat 3.1g	16%
Trans Fat 0.3g	
Polyunsaturated Fat 3.6g	
Monounsaturated Fat 6.7g	
Cholesterol 55mg	18%
Sodium 120mg	5%
Potassium 198mg	6%
Total Carbohydrates 60g	20%
Dietary Fiber 1.7g	7%
Sugars 43g	
Protein 4.9g	
Vitamin A	3.5%
Vitamin C	56%
Calcium	1%
Iron	8.7%

* Percent Daily Values are based on a 2000 calorie diet.

NUTRITION INFORMATION: Serving: 162g Calories: 382kcal (19%)

DID YOU MAKE THIS RECIPE?

I love hearing how you went with my recipes! Tag me on Instagram at @RecipeTinEats.

WATCH HOW TO MAKE IT

Upside Down Strawberry Cake recipe video! Baby Hands are back.....

Upside Down Strawberry Cake



LIFE OF DOZER

Minding the cake as it cools....





And I was waiting for that moment he stood up and the cake went flying..... 🐶





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78 COMMENTS



Ivan Colon

JUNE 16, 2020 AT 4:04 AM (EDIT)

★★★★☆

Hello Nagi,

I love your site and read it religiously. Your tips and recipes are always spot on.

I made this cake and was a bit disappointed in the results. I think it has more to do with my cooking than the recipe, but thought that these thoughts may be helpful to others.

I used the 8" Springform pan and I think it would be better in a larger pan. It took considerably longer in the oven as well. I also had problems with the juice leaking out. Make sure you line your oven!

The condition and type of strawberries is key. I used a store brand that were ripe and in season SOMEWHERE" but not local. We get a lot of strawberries that may be red and look like a strawberry but do not have the wonderful flavor and intensity of a locally picked in season product.

The cake was good and it was a beautiful presentation, but not as outstanding as your typical Recipe Tin Eats standards!

Thanks again for all you do!

Ivan

REPLY**Sara**

MAY 11, 2020 AT 12:21 PM (EDIT)



Thanks for a great recipe. The cake itself tastes so good!

REPLY**Nagi**

MAY 11, 2020 AT 4:42 PM (EDIT)

You're so welcome Sara, I'm so glad you love it! N x

REPLY**Lorraine Breen**

JANUARY 25, 2020 AT 12:48 PM (EDIT)

Hi, absolutely loving all your recipes. Everything I have made has been 100% successful. Today I am making this strawberry cake. It is still in the oven as I write this. I have forgotten to put the baking powder in...I got slightly sidetracked...maybe it will now be a strawberry pudding of some kind, I'll let you know how it goes. Maybe some salted caramel icecream will go well with it now.

REPLY**Nagi**

JANUARY 28, 2020 AT 12:23 PM (EDIT)

Oh no!!! How did it turn out Lorraine???

REPLY**Lorraine Breen**

JANUARY 28, 2020 AT 2:14 PM (EDIT)

A flop! 😊 That one special ingredient cannot be left out. But, chin up, I made it again and fabulous. I also made your strawberry slice and it was perfect too. I love all your tried and tested recipes and all the great helpful comments, thank you

REPLY

**Aye**

SEPTEMBER 5, 2019 AT 9:21 PM (EDIT)

Hi Nagi,

Thanks for the recipe. I tried it this afternoon. I'm not good at baking to be honest. The cake turned out runny although I followed all steps you mentioned. Around 40 min, the surface is quite brown (nearly burnt on the side). When I took it out and removed from mould, it's very sloppy. But the taste is fabulous! It just doesn't look good. Can you suggest where I went wrong?

TIA

REPLY

**Nagi**

SEPTEMBER 7, 2019 AT 12:25 PM (EDIT)

Hi Aye, sounds like it needed to be in the oven longer – what temperature did you have the oven at and what type of oven are you using!

REPLY

**Julie**

AUGUST 16, 2019 AT 5:47 PM (EDIT)

I followed the recipe exactly and this cake took a lot longer to cook, closer to 75 mins in a 22cm tin. Can you please clarify if the 180 degrees you mention is for a normal oven or fan forced? I notice that you have made this distinction on some of your other recipes. If I see 180 in a recipe, I usually reduce to 160 for my fan oven, which is what I did this time. Maybe that's why it took so long to cook.

REPLY

**Nagi**

AUGUST 16, 2019 AT 10:04 PM (EDIT)

Hi Julie, where it matters, I will usually specify the different temp – for this recipe it's 180 for all ovens – N x

REPLY

**Carol**

AUGUST 2, 2019 AT 2:15 AM (EDIT)

Can I substitute half or all flour with like spelt, or almond, or such?

REPLY

**Nagi**

AUGUST 3, 2019 AT 5:32 PM (EDIT)

I haven't tried just yet sorry Carol!

REPLY

**Sharon**

FEBRUARY 27, 2019 AT 1:01 PM (EDIT)

Hi Nagi, could I use fresh apples in place of strawberries. If so, would I still need to toss in cornflour?

REPLY

**Nagi**

FEBRUARY 27, 2019 AT 5:30 PM (EDIT)

Hi Sharon, you could but they may not get that jammy type consistency that strawberries would. I would slice them thin, toss in cornflour and then fan them out over the base 😊

REPLY

**Amy**

OCTOBER 15, 2018 AT 9:06 AM (EDIT)



Whew this looks tasty! And I pretty much have everything besides the yoghurt, do you think I could use Greek yoghurt instead? Do you think the fruit could be interchangeable with others, too? Very excited about this

REPLY

**Nagi**

OCTOBER 15, 2018 AT 10:43 AM (EDIT)

Gosh yes any type of plain yoghurt is fine in this! 😊

REPLY

**Shaki**

JULY 13, 2018 AT 6:33 PM (EDIT)



Nagiii I tried this one and it was a hit💕💕 Thankuu very much for the recipe .i made this for my sister-in-law's birthday and she was in love with d cake😁😁

Nagii I hv a small question.

I want to try this recipe with a pineapple.will it work?

REPLY

**Nagi**

JULY 13, 2018 AT 10:05 PM (EDIT)

That's terrific! So pleased you enjoyed this Shaki – N x

REPLY

**Einzel**

MAY 28, 2018 AT 12:10 AM (EDIT)



Just made this cake, and it was absolutely stunning! We had a leakage problem unfortunately (our springform pans are old, and luckily we remembered to put a tray underneath just to be safe), but the cake baked beautifully, and was not allowed to cool for one and a half hours – my dad demanded we have it for lunch, and that is what we did. My parents aren't keen on cooked or baked strawberries, but both had seconds of this cake, and so did I! Thank you for the wonderful recipe! It really is luscious and bursting with strawberry flavor, and the smell... that smell is a siren's song!

REPLY

**Nagi**

MAY 28, 2018 AT 8:50 PM (EDIT)

That's great to hear Einzel! So pleased you enjoyed this! N xx

REPLY

**Nat**

MARCH 4, 2018 AT 2:24 PM (EDIT)

Could you use frozen sliced strawberries?

REPLY

**Nagi**

MARCH 11, 2018 AT 7:52 PM (EDIT)

Sorry Nat, I think they will be too watery for this recipe 😊

REPLY

**Mel**

NOVEMBER 12, 2017 AT 2:54 PM (EDIT)

Hi Nagi, love your recipes! Yours is my go-to site when I'm in a bind for dinner 😊 just tried out this cake recipe and it's cooling as we speak. When i first took it out of the oven there was a moat around my 9" springform. And when I removed the sides, the jammy bits came oozing out – is that meant to happen? Should I have waited for the cake to cool more first before releasing? Though I measured out 3 cups berries, it looks a lot more than yours.

Thankfully the cake hasn't completely collapsed.. I'm hoping it'll hold together when I attempt the flip 😊 Meantime, I'm enjoying the spilly bits with some ice cream! Hugs to Dozer!

REPLY

**Nagi**

NOVEMBER 15, 2017 AT 5:40 PM (EDIT)

i Mel! I'm sorry to hear that you had troubles with this – did you use all the sugar called for the base and the cornflour?? Together they should turn

“jammy” in the cook time provided. Glad to hear you enjoyed picking at the oozy jammy bits – and hug will be passed over later, right now, he’s is raggy and wet... N x

REPLY



Sandy

NOVEMBER 10, 2017 AT 10:07 AM (EDIT)

This is the recipe I need! I bought 18 punnets of strawberries yesterday (long story) and the kids can only eat so many. 😊

REPLY



Nagi

NOVEMBER 12, 2017 AT 1:11 PM (EDIT)

EIGHTEEN PUNNETS????!!! *She shouts!!*

REPLY



Sandy

NOVEMBER 12, 2017 AT 2:06 PM (EDIT)

I wanted 4 punnets, which was going to cost \$2.50 per punnet. But the fruit market had a special of a whole flat (18 punnets) for \$10. And they were nice strawberries, not dodgy ones. So hence I came home with 18 punnets. They’re almost all gone. 😊

The cake was fantastic by the way.

REPLY

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