

Kruthi
Strawberry
Art of Baking 

SPONGE

Ingredients

- All purpose flour – ½ cup
- Milk – ¼ cup + 1/8th cup
- Baking Powder – ½ teaspoon
- Baking Soda – ¼ Teaspoon
- Condensed Milk – ¼ cup
- Unsalted butter – ¼ cup
- Strawberry Essence – ½ teaspoon
- Cocoa powder – Quantity sufficient
- Red Gel colour – 4-5 drops

FILLING

- Whipping cream – 100grams
- Strawberry crush – 40 grams

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PROCEDURE.

Sponge

- All ingredients to be at room temperature
- Line a 10' X 12' tray with parchment.
- (You can draw small hearts behind the parchment using pencil to ensure even piping)
- Sift all purpose flour, baking powder and baking soda in a bowl.
- In another bowl add butter and milkmaid, beat it till its light and fluffy using an electric beater, add in strawberry essence, and beat it till it is well incorporated.
- Add in the dry ingredients and milk in alternative batches, Beat it to achieve a thick ribbon consistency batter.
- use little more milk if needed or can reduce the milk also.
- Take out 3-4 spoons of batter in a bowl. - Add in little cocoa powder and red gel colour and mix well to get a good red colour.
- Red Batter - Pipe out hearts using a round tip nozzle, Bake it at 160 for 2 mins to firm up their place and it restricts moment.
- Pipe the white batter around the remaining tray.
- Bake it at 160 degree for 15-18 mins.
- Roll the sponge when warm and leave it on table till it cools.

Strawberry cream

- Whip the cream, add in the strawberry crush and mix it well.

Assembling

- Rollout the sponge and apply a thin layer of strawberry cream and roll it. Tighten the roll using the cling wrap and fridge it for 20-25 mins.
- Remove the cling wrap and transfer it into a Plate/Tray and it is ready to serve.