

# Strawberry Layer Cake With Italian Meringue Buttercream

Yield: 4 min  
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/strawberry-italian-buttercream-recipe>

## Ingredients:

- 3 cups cake flour
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 3 cups sugar
- 1 cup butter softened to room temperature
- 7 large eggs yolks removed, use egg whites only
- 2 tablespoons pure vanilla extract
- 1 cup sour cream
- 2 1/2 pounds strawberries
- frosting I double this for a thicker
- 1 1/4 cups sugar
- 2/3 cup water at room temperature
- 7 egg whites jumbo
- 1 pinch cream of tartar
- 2 cups unsalted butter at room temperature, cut into tablespoons
- 1 teaspoon pure vanilla extract