

# UNICEF BIRTHDAY CAKE

## With almondflour, yoghurt and strawberries

This festive pie has a fluffy crust and a fresh topping with strawberries. We based the recipe on the recipe of Marike from **Oh.My.Pie** on Instagram. [You can find the original recipe here](#). The cake is easy to make and you'll make a lot of people happy with the treat! The cake is not too fat or sweet and tastes verrrry good.

### Necessary for the preparation:

- Round baking mold from 18 to 20 cm

### Ingredients batter:

- 150 g flour or oatmeal
- 100 g almondflour
- 1 tsp. Baking powder
- 1 tsp. baking soda + splash of lemon juice
- Pinch of salt
- 3 eggs
- Zest of one lemon
- 220 g (plantbased) yoghurt
- 35 g melted coconut oil
- 1 tsp. Vanilla extract
- 100 or 150 g strawberries (in slices) + 1 tbsp. cornstarch

### Ingredients topping:

- 200 g ricotta or (plantbased) cream cheese
- 1 tsp. Lemon zest
- 1 tbsp. Maple syrup
- 150 g strawberries

### Bereiding:

1. Preheat the oven to 170 °C.
2. Line the baking mold with bakingpaper.
3. Cut the strawberries into slices and grate the lemon.
4. Mix all ingredients of the batter in a bowl and stir them. **Pay attention:** the baking soda has to be put in last. Stir until the batter has a nice mixture.
5. Divide half of the batter on the soil of the baking mold.
6. Put the strawberries through the cornstarch and divide half of them on the first layer of batter. Keep some strawberries separate for the topping.
7. Divide the rest of the batter on the baking mold and put also a layer of strawberries on top.
8. Put the cake in the oven for 40 to 45 minutes. When the cake colours dark too fast, try putting some aluminium foil on top. In this manner you make sure the cake gets done while you prevent the top from burning.
9. When the cake is ready, take it out of the oven and let the cake cool down.
10. For the topping: put the lemon zest, ricotta and maple syrup all together. Stir this mixture well.
11. When your cake has cooled down, you can divide the topping over the cake and decorate the cake with the rest of the strawberries.



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[Watch this video](#) in which Nancy and Lotte make this healthy and delicious strawberry cake! They explain step by step how to make the UNICEF-birthday cake.

**Enjoy and happy birthday!**

