

# Strawberry Cake

Who doesn't like strawberry cake? It always goes over well, and you get requests for the recipe. In this recipe, you've got strawberries in the cake and frosting, and to top it all off, you have a delightful cream cheese icing.

## Ingredients

### Cake

- 1 box white cake mix
- 1 - 3-ounce package strawberry Jell-O
- 4 eggs
- ¼ cup water
- ½ cup vegetable oil
- 1 - 16-ounce package frozen strawberries, thawed and pureed  
(Set aside ¼ cup for icing.)

### Icing

- 4 tablespoons butter, softened
- 1 - 8-ounce package cream cheese
- 7 cups powdered sugar
- ½ teaspoon strawberry extract
- few drops red food coloring
- ¼ cup pureed strawberries  
(Reserved from the cake ingredients.)



## Instructions

### Cake

- ❖ Preheat oven to 350 degrees Fahrenheit.
- ❖ Grease and flour two 8-inch round cake pans.
- ❖ Combine cake mix and Jell-O.
- ❖ Add eggs one at a time.
- ❖ Mix in water and vegetable oil.
- ❖ Fold in pureed strawberries.
- ❖ Pour batter into the 2 prepared cake pans. (Make sure to evenly divide.)
- ❖ Bake for 30 minutes or until toothpick comes out clean.
- ❖ Let completely cool.

### Icing

- ❖ Cream butter, cream cheese, and powdered sugar.
- ❖ Add strawberry extract and food coloring.
- ❖ Stir in pureed strawberries.

### Combining

- ❖ Once the cakes are cooled, place one onto your serving dish.
- ❖ Evenly spread the icing on the top of this round.
- ❖ Stack the next round on top.
- ❖ Now you can ice the sides (of both rounds) and the top of the cake.
- ❖ Refrigerate until serving.

"O taste and see  
that the LORD is  
good: blessed is  
the man that  
trusteth in him."  
Psalm 34:8