

# 2009 STRAWBERRY FESTIVAL RECIPE CONTEST

## Runner Up – McKayla Winburn

### STRAWBERRY SWIRL CAKE

#### Cake

- 1 cup butter
- 2 cups sugar
- 4 eggs
- 1 tsp. Vanilla
- 3 cups self-rising flour
- 1 cup milk

Mix butter and sugar; add eggs and vanilla flavoring. Alternate flour and milk, mixing well after each addition. Bake at 350 degrees in well greased and floured pans. Add swirl mixture as directed below. Bake for 20 to 25 minutes. Makes 3 layers. Let cake cool completely before frosting.

#### Swirl

- 1 cup cake batter
- 2 tsp. strawberry flavoring
- 4 Tbsp. strawberry puree
- 8 drops red food color (or as desired for color)

Mix all ingredients together. Drop by teaspoon randomly on cake batter in pans. Use knife to gently fold swirl mixture into cake batter. This makes the strawberry swirl in the layers.

#### Frosting

- 2 (8 oz) pkg. cream cheese
- 1 tsp. Vanilla
- 1 pint of strawberries, sliced (to cover frosting between each layer)
- 2 lbs. powdered sugar
- 1 (16 oz) container of Cool Whip
- 1 large strawberry ( to make fan for top layer)

Beat cream cheese in a large bowl with an electric mixer until smooth. Add Cool Whip and mix well. Add vanilla. Mix in powdered sugar gradually until well blended. (You might want to chill frosting to allow it to thicken before using.)