

Strawberry Pecan Pie Cake

James Johnson

Strawberry Cake

1 box strawberry cake mix

Prepare according to directions on the mix

Pecan Pie

3 eggs, slightly beaten

1 cup sugar

1 cup Karo light or dark corn syrup

2 tbsp margarine or butter, melted

1 tsp vanilla

1-1/4 cups chopped pecans

One 9 inch pie shell

Preheat oven to 350⁰F. In a large bowl, stir together first 5 ingredients until well blended. Stir in pecans and pour into the pie crust. Bake for 50 to 55 minutes. Let pie cool. Use a sharp knife to cut through the bottom of the filling and pie crust. Lift the filling out of the pie pan and discard the outer rim of the crust. Place this filling (should be the same size as cake layers) on top of the first cake layer and add the other cake layer on top of the filling.

Prepare strawberry frosting and spread on top and sides of cake.

Strawberry Frosting

One (8 oz) package cream cheese, softened

2/3 cup sugar, divided

2/3 cup pink food coloring gel

1-1/2 cups heavy cream

3 tbsp strawberry extract

Beat cream cheese and 1/3 cup sugar with electric mixer until smooth. Add strawberries and food coloring and mix until blended. Beat heavy cream and strawberry extract at medium speed until foamy; increase speed to medium high. Slowly add remaining 1/3 cup sugar, beating until stiff peaks form. Fold half of heavy cream mixture into cream cheese mixture, then, fold in the remainder. Frosting must be used immediately.