

2006 STRAWBERRY RECIPE CONTEST WINNER
Second Place Winner — Roberta Howle

Strawberries and Cream Cake

2 $\frac{3}{4}$ cups cake flour	$\frac{1}{2}$ cup pureed McLeod Farms strawberries
2 $\frac{1}{2}$ teaspoons baking powder	1 $\frac{1}{2}$ cups whipping cream (heavy)
2 cups sugar	2 tablespoons sugar
1 box (4 oz) strawberry flavored Jell-O	$\frac{1}{2}$ teaspoon vanilla
1 cup butter, softened	1 $\frac{1}{2}$ cups sliced McLeod Farms strawberries
4 eggs	1 $\frac{1}{2}$ cups quartered McLeod Farms strawberries
1 teaspoon vanilla	1 cup milk

Heat oven 350 degrees. Grease and flour 3 pans. Mix cake flour and baking powder; set aside. Beat 2 cups sugar, the Jell-O (dry) and butter on medium for 3 minutes. Beat in eggs, one at a time. Beat flour mixture and milk alternately into butter mixture. Beat in 1 teaspoon vanilla and the pureed strawberries. Pour into pans. Bake for 30 minutes. Cool 10 minutes; remove from pans to wire rack. Cool completely.

Beat whipping cream, 3 tablespoons sugar and $\frac{1}{2}$ teaspoon vanilla in chilled bowl on high until stiff. Place one layer on cake plate, spread with $\frac{3}{4}$ cup whipped cream; top with $\frac{3}{4}$ cup sliced strawberries. Repeat with second layer. Add third later.

Frost sides of cake with cream cheese frosting. Spread remaining whipped cream on top of cake. Top with quartered strawberries. Store covered in refrigerator.

Cream Cheese Frosting

$\frac{1}{2}$ cup butter, softened
8 oz. cream cheese, softened
4 cups powdered sugar
2 teaspoons vanilla

Beat butter and cream cheese on low speed until blended. Beat in powdered sugar and vanilla until creamy.

Recipe Courtesy of McLeod Farms, www.macspride.com.