

TRIPLE DECKER STRAWBERRY CAKE

Joann Johnson

Ingredients:

- 1 (18.25 ounce) Duncan Hines Moist Deluxe Classic White Cake Mix without the Pudding
- 1 (3 oz.) Package Strawberry Gelatin
- 4 Large Eggs
- ½ Cup Sugar
- ¼ Cup All purpose flour
- ½ Cup Finely Chopped Fresh Strawberries
- 1 Cup Vegetable Oil
- ½ Cup Milk

Beat first 8 ingredients at low speed with an electric mixer for 1 minute. Scrape down the side of bowl, and beat at medium speed 2 more minutes (strawberries should be well blended into batter). Pour batter into 3 greased and floured 9 inch round cake pans. Bake at 350 degrees for 23 minutes or until a wooden tooth pick inserted in center comes out clean.

Cool in pans on a wire rack for 10 minutes. Remove from pans, and cool completely on wire racks.

STRAWBERRY BUTTERCREAM FROSTING:

- 1 Cup of Butter Softened
- 1 (16 oz.) Package of Powered Sugar (sifted)
- 1 Cup Finely Chopped Fresh Strawberries

Beat butter at a medium speed with an electric mixer for 20 seconds or until creamy. Add powered sugar and strawberries, beating at a low speed until creamy (add more sugar if the frosting is too thin or add strawberries if it is too thick)

Spread strawberry butter cream frosting between layers and on top and sides of cake. Garnish if desired. Serve immediately, or chill for up to one (1) week (without garnish).

Yield 2 ½ Cups.

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