

## **FRESH STRAWBERRY UPSIDE DOWN CAKE**

**Cheyenne Williams**

### **Ingredients:**

- 2 cups crushed fresh strawberries
- 1 (6 oz) pkg strawberry flavored gelatin mix
- 3 cups miniature marshmallows
- 1 (18 oz) pkg yellow cake mix – batter prepared as directed on package

### **Directions:**

Preheat oven to 350 degrees. Spread crushed strawberries on the bottom of a 9 X 13 inch baking pan. Evenly sprinkle strawberries with the dry gelatin powder, and top with mini marshmallows. Prepare the cake mix as directed on the package, and pour on top of marshmallows. Bake in the preheated oven until a toothpick inserted into the center comes out clean about 40 to 50 minutes. Cool in the pan for 15 minutes. Run a knife around the pan to loosen the sides, and turn the cake out onto a serving tray. Store left over cake in the refrigerator.

Serve with ice cream or Cool Whip.

Recipe Courtesy of McLeod Farms, [www.macspride.com](http://www.macspride.com).