

## Fudge Lover's Strawberry Truffle Cake

### Cake:

1 box Betty Crocker Super Moist Chocolate Fudge Cake Mix  
1 1/3 cups water  
1/2 cup vegetable oil  
3 eggs  
2 cups cut-up McLeod Farms Strawberries

### Ganache:

2 packages (8 oz) Semi-sweet baking chocolate  
1 1/3 cups whipping cream, heavy  
1/4 cup butter (not margarine)

### Garnish:

6 McLeod Farms Strawberries  
1/4 cup white vanilla baking chips  
1/2 teaspoon vegetable oil

1. Heat oven to 350 degrees. Spray bottom of 13 x 9 inch pan with cooking spray. In large bowl beat cake mix, water, 1/2 cup oil and eggs with electric mixer on low speed for 30 seconds. Then beat on medium speed for 2 minutes scraping bowl occasionally pour into pan.
2. Bake 33 to 38 minutes or until toothpick inserted comes out clean. Cool completely about 1 hour.
3. Heat whipping cream, butter over medium heat stirring occasionally until butter is melted and mixture comes to a boil. Pour cream mixture of semi-sweet chocolate, stir until smooth.
4. Line bottom of 7-9 inch spring-form pan with wax paper in a circle or heart shape. Cut cake into 1-inch cubes. In a large bowl beat half of cake cubes on low speed until cake is crumbly. All remaining cake cubes and 1 1/4 cups of the Ganache (reserve remaining ganache). Beat on low speed for 30 seconds, then on medium speed until well combined (mixture will look like fudge). Fold in 2 cups cut up strawberries. Spoon mixture into spring-form pan. Smooth top. Cover with plastic wrap. Freeze for 45 minutes or until firm enough to un-mold.
5. Run knife around side of pan to loosen mixture. Place serving plate up-side down on pan, turn pan, and plate over. Frost side and top of cake with remaining ganache. Arrange strawberry halves on top of cake.
6. In small microwaveable bowl, microwave baking chips and 1/2 teaspoon oil uncovered on high for 45 seconds. Stirring every 15 seconds, until melted. Place in small re-sealable food-storage plastic bag, cut off tiny corner of bag. Drizzle over top of cake. Refrigerate until ready to serve. Cake is best served the same day.

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