

STRAWBERRY SHORTCUT CAKE

Hettie Wilkerson

Ingredients:

- 1 (18.25 – ounce) box strawberry cake mix
- 1 (3 – ounce) package strawberry-flavored gelatin
- 3 cups sliced fresh strawberries
- ¼ cup sugar or to taste
- 2 tablespoons cognac
- 1 cup heavy cream
- ¼ cup confectioners' sugar
- 1 teaspoon vanilla extract
- Garnish: fresh strawberries

Directions:

Preheat oven to 350 degrees. Bake cake in a 13x9-inch baking pan according to package directions. Allow cake to cool completely. Invert cake into serving platter. Mix gelatin according to package directions. Refrigerate until cool, but not hard. Gelatin should be a liquid consistency. In a medium bowl, combine strawberries, sugar, and cognac. Cover, and let stand at room temperature for 20 minutes. Beat cream, confectioners' sugar, and vanilla at medium-high speed with an electric mixer until stiff peaks form. Using a straw, poke holes evenly throughout the cake; slowly pour gelatin into holes and over the top of the cake. Spread strawberries in a single layer over cake. Spread whipped cream on top of strawberries. Cover and chill for at least 4 hours. Cut into squares to serve. Garnish with fresh strawberries, if desired.

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