

SOUTHERN STRAWBERRY CAKE

Ingredients :

6 large eggs
1 cup sugar
1 cup cake flour or GF flour mix
1/2 tsp salt
2 tsp vanilla
6 tablespoons butter melted
3 tablespoons strawberry jello powder
3 tablespoons strawberry jam

Directions :

Mix eggs and sugar and heat over a double boiler until very warm. Whisk with an electric mixer of some sort until thick and lemon colored. Gently fold in dry ingredients (flour, salt and strawberry jello powder). Mix together the melted and cooled butter, jam and vanilla and then fold that into the batter.

Bake at 350 in two 8" round pans that have been buttered and have parchment rounds in the bottom.

Strawberry Cream Cheese Icing –

4 cups powdered sugar
8 oz cream cheese
1/2 cup (1 stick) butter
2 tsp vanilla
1 cup heavy cream
6 tbsp strawberry jello powder

Whip the heavy cream and strawberry jello powder until it holds soft peaks, remove from the bowl and set aside. Next beat the butter and half of the sugar until it is very soft and light in color. Add the other three tablespoons of strawberry jello powder, cream cheese and the remaining powdered sugar. Beat with a paddle until it just comes

together and isn't lumpy. Fold this together with the strawberry whipped cream.

Lastly I iced the cake with a layer of strawberries in the middle and more on top to garnish.