

Strawberries & Cream Cake

INGREDIENTS

2 1/2 cups all-purpose flour
2 cups sugar
1 cup vegetable oil
1 cup strawberries, mashed and undrained
1 cup strawberries, thinly sliced
1/2 cup milk
4 eggs
1 box (3 oz) strawberry jello mix
1 teaspoon baking powder
1/2 teaspoon baking soda
Cream cheese frosting, for topping

PREPARATION

Preheat oven to 350°F and grease and flour a 9-inch round baking pan. Set aside.

In a large mixing bowl, add flour, sugar, baking powder, baking soda, and jello mix and mix with an electric mixer on low just until well blended.

Add milk, oil, and eggs, and mix on low until just combined. Add mashed strawberries, increase speed to medium and mix for 2 minutes. Gently fold in 1/2 of the sliced strawberries with a spatula or spoon.

Pour batter into prepared pan and bake until a toothpick inserted into the center comes out clean, 35-40 minutes.

Let cool for 5 minutes before inverting onto a wire rack to cool completely. Frost with cream cheese frosting and top with remaining sliced strawberries. Enjoy!