



Strawberry Cake

Description



photo by Max Putnam

My friend Anne loves to cook and I've asked her to share a few of her favorite recipes from time to time. I have tried this strawberry cake in the past and it's very moist and fresh tasting. I thought it would make a festive Valentine's day dessert. You could throw a few conversation hearts on the plate as Anne did or decorate it with a few chocolate covered strawberries on the top. The possibilities are endless!



photo by Max Putnam

I donâ€™t know about you, but come midwinter fresh fruit sounds wonderful. It is when the longing for spring begins to bubble up, so it just makes sense that whenever my husbandâ€™s birthday rolls around, January 11, to be exact, a strawberry cake tastes fantastic! This cake has been his birthday cake as long as he can remember. My mother-in-law first encountered it at a cake walk in the 70â€™s. She won it and loved it so much she had to have the recipe.

Since the cake is pink, I thought it would make a pretty and festive addition to a Valentineâ€™s meal. I hope your family and friends enjoy this little hint of spring deliciousness as much as we do!!

Strawberry Cake

Recipe Type: dessert

Author: Anne Putnam

Ingredients

- 1pkg strawberry jello mix (small one)
- 1 white cake mix
- 4 egg whites
- 1/2 c oil
- 1/2 c water
- 1/2 c frozen strawberries, thawed
- Frosting
- 1 stick butter (softened)
- 1 lb powdered sugar
- 1/2 c frozen strawberries, thawed

Instructions

1. For cake: mix egg whites(blend 6 minutes). Then add oil and mix for 2 more minutes.
2. Combine the rest of the ingredients in bowl and beat 2 minutes until fluffy.
3. Bake in 2 greased, 9 inch cake pans at 350 for 45 minutes.
4. For frosting: cream butter and powdered sugar then add strawberries and beat well, this works great in a food processor!

Linking to: [iâ€™m Lovin' It](#)



Love Grows Wild

Date Created
2014/02/04
Author
queenie

default watermark