

MEMAW'S STRAWBERRY CAKE RECIPE

Ingredients:

- 1 box yellow cake mix (We used Betty Crocker's Super Moist Cake Mix)
- 4 Tablespoons (Tbsp.) flour
- 4 eggs, room temperature
- 1 cup strawberries and juice, mashed (Plus 2 Tablespoons (Tbsp) reserved)
- 2 Tablespoons (Tbsp.) [Cherchies Strawberry Butter Spread](#)
- 1 cup oil
- 1 small box strawberry jello
- Extra strawberries for garnish

Frosting Ingredients

- 1 box powdered sugar
- 1 stick butter, room temperature
- 2 Tablespoons (mashed strawberries with liquid)

* To make this cake gluten-free, simply substitute the flour and cake mix with gluten-free flour and cake mix (we tested with King Arthur Gluten-free Yellow Cake Mix and flour)

1. Preheat oven to 350 degrees. Spray a 9 x 13 baking pan with cooking spray.
2. Wash, remove the ends, and roughly chop the strawberries. Place them in a medium bowl, add [Cherchies® Strawberry Butter Spread](#), mash them with a potato masher, and set aside. Reserve 2 Tablespoons (Tbsp) of mashed strawberries for the icing.



3. In a large bowl, sift the cake mix, flour, and jello together. Set aside. (I use a fine mesh strainer over a bowl to sift the ingredients together).
4. In another large bowl or standing mixer, add eggs, one at a time, beating after each addition. Add oil and beat well. Mix in strawberries and juice (this replaces the liquid called for on the cake mix box).
5. Slowly add the sifted dry ingredients to the bowl with the eggs. Pour the cake batter into a 9 x 13 pan and bake in the oven for 35-40 minutes, or until a toothpick inserted comes out clean.
6. While the cake is baking, prepare the icing. Combine the butter, strawberries, and powdered sugar. Beat the ingredients together with a hand or standing mixer until combined. Icing should be somewhat thick. If icing is too thin, powdered sugar may need to be added until desired consistency.
7. Once the cake is finished cooking, allow it to cool completely. Frost the cake generously with the icing and refrigerate.