



2021 PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM WITH PAULA AND BOBBY DEEN

SIMPLY DELICIOUS STRAWBERRY CAKE

1 (18.25 oz) box white cake mix	¼ cup water
1 (3 oz) box strawberry flavored instant gelatin	¼ cup butter, softened
1 (15 oz) package frozen strawberries in syrup, thawed, pureed and divided (1/4 cup reserved for frosting)	1 (8 oz) package cream cheese, softened
4 large eggs	½ teaspoon strawberry extract
½ cup vegetable oil	7 cups confectioner's sugar
	Strawberries, freshly sliced for garnish

1. Preheat oven to 350 degrees F. Lightly grease two (9 inch) round cake pans.
2. In a large bowl, combine cake mix and gelatin. Add pureed strawberries, eggs, oil, and water; beat at medium speed with an electric mixer until smooth. Pour into prepared pans, and bake for 20 minutes, or until a wooden pick inserted in the center comes out clean.
3. Let cool in pans for 10 minutes. Remove from pans, and cool completely on wire racks.
4. For frosting: In a large bowl, beat butter and cream cheese at medium speed with an electric mixer until creamy. Beat in ¼ cup of strawberry puree and strawberry extract. Gradually add confectioner's sugar, beating until smooth.
5. Spread frosting in between layers and on top and side of cake.
6. Garnish with sliced strawberries if desired.