

Mom's Strawberry Cake

- 1 (18.25-ounce) package Duncan Hines Moist Deluxe Classic White Cake Mix (without pudding)
- 1 (3-ounce) package strawberry gelatin
- 4 large eggs
- 1/2 cup sugar
- 1/4 cup all-purpose flour
- 1/2 cup finely chopped fresh strawberries
- 1 cup vegetable oil
- 1/2 cup milk



Directions:

Preheat oven to 350 degrees. Grease and flour three 9-inch cake pans.

Beat cake mix and next 7 ingredients at low speed with an electric mixer 1 minute. Beat at medium speed 2 more minutes, stopping to scrape down sides, if needed. Make sure strawberries are well blended into batter. Pour batter into prepared cake pans and bake for 23 minutes or until cakes spring back when lightly pressed with a finger.

Cool in pans on wire racks for 10 minutes. Remove from pans and cool completely on racks.

Spread Strawberry Buttercream Frosting (recipe below) between layers and on top and sides of cake. Garnish with whole fresh strawberries if desired. Place finished cake in refrigerator (uncovered) and chill for 20 minutes or until frosting sets. If you want to store longer, cover with wax paper and store in the refrigerator up to one week.

Strawberry Buttercream Frosting

- 1 cup butter, softened
- 2 (16-ounce) packages powdered sugar, sifted
- 1 cup finely chopped fresh strawberries

Beat butter at medium speed with an electric mixer until fluffy. Add powdered sugar and chopped strawberries, beating at low speed until creamy and well blended. If frosting is too thin, you may add more sugar; too thick, add additional strawberries.

NOTE: For extra richness, double the frosting recipe.

Happy Mother's Day!

Flourishing at Home with Jan Hart