

Sweetheart Strawberry Cake

- 1 White Cake Mix
- 1 Package Strawberry Jello (do not use sugar-free)
- 1 Cup Canola Oil
- 4 Large Eggs
- 10 Ounces Sliced Strawberries (do not wash, wipe clean)

1. Preheat oven to 350 degrees. Spray 9" X 13" glass dish or aluminum pan.
2. Combine all ingredients into large bowl (or bowl of standing mixer) and beat for 4 minutes.
3. Pour batter into prepared dish or pan and bake for about 30 minutes. Cake is done when lightly browned on top and sides pull away from dish or pan. Also, when gently pressed on top of cake, it springs back.

Butter Cream Cheese Frosting

- 8 Ounces Butter, Softened
- 8 Ounces Cream Cheese, Softened
- 3 Cups Confectioners Sugar, Sifted
- 1 teaspoon Vanilla Extract
- ½ - 1 Lemon, juice squeezed

1. Combine butter and cream cheese in medium bowl. Beat until thoroughly blended.
2. Gradually add confectioners sugar in 3 portions and beat after each portion.
3. Add vanilla extract and a squeeze of lemon juice and beat until creamy. Careful not to add too much lemon juice or frosting will be too liquidy.
4. After applying frosting to top of cake, decorate the top with halved strawberries around edge and sliced strawberries in the center. Add strawberries just before service or berries will bleed onto the frosting.