



# Dreamy Strawberry Cake

## Ingredients

### Cake:

- 1 package white cake mix
- 2 cups fresh strawberries, capped and mashed.
- 1/2 cup sugar
- 19 oz Cream cheese - softened
- 1 small box of strawberry Jell-O (3 oz.)
- 4 eggs
- 3/4 cup vegetable oil

### Icing:

- 8 oz. cream cheese, softened
- 2 tsp. vanilla
- 1/4 cup water
- 1 box powdered sugar (1 pound)
- 6-8 oz. milk chocolate chips
- Additional whole strawberries for garnish

## Directions Cake:

- Mix cake ingredients and beat well.
- Pre-heat oven to 350 degrees.
- Cake can be baked in a bundt pan for 45 minutes or in three 9-inch round pans for 25 minutes.
- Let cake cool for 30 minutes.
- While cake is cooling, prepare icing. If you are in a hurry, just serve with whipped cream.

## Directions Icing:

- mix cream cheese, vanilla, water, and sugar thoroughly.
- Spread icing between round layers and over stacked cake layers / bundt cake.
- In a small bowl, melt milk chocolate chips.
- Drizzle over iced cake.
- Dip fresh strawberries in the remaining chocolate and place on cake.
- Refrigerate until ready to serve.

## Source:

- Provided by the North Carolina Strawberry Association
- <http://www.ncstrawberry.org/>

