

Strawberry “Shortcake Bars” Cake

Ingredients:

Cake:

15 oz white cake mix
3oz strawberry jello (dry mix)
1 cup strawberries
4 eggs
3/4 cup avocado oil
1/2 cup milk

Frosting:

8oz cream cheese
1/2 cup unsalted butter
3 cups powdered sugar
2 tablespoons heavy whipping cream
1/4 cup strawberries (mashed)

Directions:

Cake:

Preheat oven to 350° F. In a large bowl add the dry cake mix, dry jello mix, eggs, milk, and oil to a bowl. Mix well until combined. Dice or smash the strawberries and measure 1 cup once the strawberries have been diced or mashed. Fold the strawberries into the batter. Grease a 13x9in pan and pour the batter into the pan and spread evenly. Bake for 20-25 minutes or until a toothpick comes out clean from the center of the cake.

Frosting:

Let the butter, cream cheese, and heavy whipping cream sit out until they are room temperature. In a medium bowl add in the butter and cream cheese then beat with a mixer until combined. Add in the powdered sugar 1 cup at a time then add in the heavy whipping cream and the mashed strawberries then mix.

Let the cake cool completely then add the frosting on top. Enjoy immediately or let the cake cool in the fridge for 1 hour. This is a great cake to make the day before serving.

Buon Appetito!

Cooking Time: 20-25 Minutes

Serving Size: 30

Cooking Appliance: oven

Notes: