

Strawberry Cake



Ingredients

Cake:

1 box white cake mix
1 box strawberry Jell-O
3/4 cup milk
1/2 cup Southwestern Produce strawberries, thawed & pureed
1/2 cup chopped pecans
1 cup coconut
3/4 cup oil
4 eggs

Frosting:

1 stick butter (room temperature)
1/2 cup nuts
1-8oz cream cheese (room temperature)
4 cups powdered sugar
1/2 cup Southwestern Produce strawberries, thawed & pureed

Directions

1. Preheat the oven to 350°F
2. Blend cake mix and Jell-O, add oil, milk, add eggs one at a time beating well after each. Fold in coconut, nuts and strawberries.
3. Pour into three 8" or two 9" cake pans lined with butter, flour, and parchment paper. Bake at 350°F until tooth pick comes out clean. About 30-35 mins for 8" or 40-50 mins for 9".
4. Let cakes cool in pans for 30 mins. Then remove cakes from pans and allow to become completely cool on cooling rack.
5. Cream butter, cream cheese for 3 mins together. Add powdered sugar mixing well. Add as much of the remaining berries and juice as needed for the right consistency. Fold in nuts.
6. Frost layers and store in refrigerator.