

Our State eats

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Strawberry Icebox Cake

Yield: 16 servings.

Cake:

- 1 package moist white cake mix
- 1 cup vegetable oil
- 1 (3-ounce) package strawberry-flavored gelatin
- 4 large eggs, at room temperature
- ½ cup whole milk
- ½ cup chopped strawberries

Frosting:

- ½ cup butter, softened
- 1 (1-pound) package powdered sugar
- ¾ cup chopped strawberries and their juice

Whipped Topping:

- 2 cups heavy cream, very cold
- 3 tablespoons powdered sugar
- 1 cup chopped strawberries

For the cake: Preheat oven to 350°. In a large bowl, combine cake mix, oil, and gelatin. Add eggs one at a time, alternating with milk and beating well after each addition. Fold in chopped strawberries. Pour into a greased 9 x 13-inch baking dish.

Bake for 45 to 55 minutes or until a toothpick comes out clean. Remove



cake from oven and let cool in pan completely. Remove cake from pan. Using a serrated knife, slice cake in half horizontally.

For the frosting: In the bowl of an electric mixer, cream butter and sugar; add strawberries and just enough juice to reach a spreadable consistency. If strawberries have not produced enough juice, water may be added.

For the whipped topping: Using an electric mixer, whip cold heavy cream for 1 to 2 minutes until it begins to

thicken. Add powdered sugar and continue to mix on low speed to form stiff peaks.

To assemble: Place one cake layer on a serving tray or baking dish. Cover with half of the frosting, then spread half of the whipped topping over frosting. Place ½ cup chopped strawberries on top. Repeat process with the second cake layer. Sprinkle remaining chopped strawberries over top layer of whipped topping. Cover with plastic wrap and refrigerate for at least 8 hours or overnight.

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