

Our State eats

Published in the May 2023 issue of Our State

Grandma Clara's Fresh Strawberry Pound Cake

For the glaze:

- ¼ stick melted margarine
- ¼ cup fresh strawberries, chopped
- 1½ cups powdered sugar

For the cake:

- 1 box Duncan Hines white cake mix
- 2 tablespoons flour
- ½ teaspoon baking powder
- 1 (3-ounce) box strawberry Jell-O, dry
- ¾ cup Wesson oil
- 4 eggs
- ½ cup water
- ¾ cup fresh strawberries, chopped

For the glaze: Combine ingredients.

For the cake: Preheat oven to 325°. Lightly oil and flour a Bundt pan. Mix ingredients in a blender for 3 minutes until smooth. Pour batter into prepared pan and bake for 65 minutes. Let cake cool in pan for 12 to 13 minutes. Turn out of pan and cool for another 10 minutes before glazing cake while warm.



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