



# Strawberry Cake

Servings: **16 servings**

---

## Ingredients

- 1 package (18-1/4 ounces) white cake mix
  - 1 package (.3 ounce) sugar-free strawberry gelatin
  - 4 egg whites
  - 1/3 cup canola oil
  - 1 cup frozen unsweetened strawberries, thawed
  - 1/2 cup water
- ICING:
- 1/3 cup butter, softened
  - 2-1/3 cups confectioners' sugar
- 

## Directions

1. Line two 9-in. round baking pans with waxed paper. Coat pans with cooking spray and sprinkle with flour; set aside. In a large bowl, combine cake mix and gelatin. Add egg whites and oil; beat until well blended.
2. In a small bowl or food processor, mash strawberries in their juice. Set aside 3 tablespoons for icing. Add water and remaining berries to the batter; mix well. Pour into prepared pans. Bake at 350° for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.
3. For icing, in a small bowl, combine butter and reserved strawberries. Gradually beat in confectioners' sugar until light and fluffy. Place one cake layer on a serving platter; top with half of the icing. Repeat layers.

Prep: 10 min.

Bake: 20 min. + cooling

---

Printed from **Key Ingredient**

Direct recipe link: <https://www.keyingredient.com/recipes/177292/strawberry-cake/>