Strawberry Jello Cake

Ingredients

- 1 pkg white cake mix
- 4 eggs
- 1 cup wesson oil
- 1/2 cup water
- 1 pkg small strawberry jello
- 1/2 pkg frozen strawberries, thawed
- 1 stick butter
- 1 pkg Powdered sugar (1 pound)
- 1/2 pkg frozen strawberries, thawed

Summary

Yield: 12
Source: Aunt Ann, Pam Bailey
Prep Time: 30 minutes
Category: Cakes
Cuisine: American

Instructions

Mix dry Jello and cake mix together. Stir in remaining ingredients and mix well. Bake in 2-9 inch pans for 25 to 30 minutes at 350 degrees or bake in sheet pan. Check doneness by inserting a toothpick into center of cake and see if it comes out clean.

Icing: 1 package powdered sugar, 1 stick butter, and 1/2 package frozen strawberries. Soften margarine by letting it sit out or by microwaving for just a few seconds. You don't want to melt it, just soften it. Add powdered sugar and then strawberries. Don‘t pour in all of the juice from the strawberries. Put in some and then use it a little at a time to get icing to the right consistency. Cake must be cool before icing.