

● Step-by-Step Recipe

Sweet and old-fashioned Wild strawberry cake!

What better way to celebrate strawberry season than with our luscious lemon-strawberry layer cake! So easy with a mix—and so pretty topped with fresh berries and royal-icing flowers!

Ingredients

1 pkg. (18.25 oz.) strawberry cake mix, such as Duncan Hines

3 eggs

1/3 cup oil

1 Tbs. grated lemon zest

1/2 tsp. + 1 Tbs. lemon extract

1 1/2 cups butter

4 1/2 cups confectioners' sugar, from 2 (16 oz.) pkgs.

Moss green concentrated food coloring

1/2 cup low-sugar strawberry preserves

Tiny white rose royal icing decorations, such as Fancy Flours

Yellow pearl dust and orchid pink pearl dust, such as Wilton's

Fresh strawberries

● Preheat oven to 350°F. Coat 2 (8") round cake pans with cooking spray. On medium speed, beat cake mix, 1 cup water, eggs, oil, zest and 1/2 tsp. extract until thickened and smooth. Divide between pans. Bake 28-30 minutes or until toothpick inserted into centers comes out clean. Cool 20 minutes. Transfer from pans to racks.

● On medium-high speed, beat butter until fluffy. On low, gradually beat in confectioners' sugar, then 1/2 cup water and remaining extract. On medium, beat until fluffy. Transfer 1/2 cup frosting to pastry bag fitted with 1/2"-opening round tip (Wilton #1A). Transfer 1 cup frosting to separate bowl; tint green with food coloring. Transfer half of green frosting to pastry bag fitted with small round tip (Wilton #2). Transfer remaining green frosting to pastry bag fitted with leaf tip (Wilton #352).

Make your cake beautiful!



1 Place one layer on plate. Pipe ring of untinted frosting around edge. Spread preserves within ring, as shown. Top with remaining layer; refrigerate until frosting ring is firm, about 20 minutes.

2 Spread cake with remaining untinted frosting. Using green frosting in pastry bag with small round tip, pipe small dots on cake, as shown, to mark where strawberries will go.



3 Pipe "vines" around markings, as shown. Using green frosting with leaf tip, pipe "leaves" on "vines." Using small, clean brush, lightly brush "roses" with pearl dusts. Decorate cake with strawberries, "roses" and additional "leaves." **Makes 16 servings.**

Perfect for
showers and
garden
parties!



NEXT WEEK: Easy-as-pie cupcakes!