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**(919) 753-8587**

This unique strawberry cake recipe delicious will be a hit at any event. This “Piece-A-Cake” unique cake design will be taste perfection to the strawberry and chocolate lovers.

Its ingredients are:

**Strawberry Cake**

2 ¼ cups sifted cake flour  
2-½ teaspoons baking powder  
½ cup real butter  
¼ teaspoon salt  
1 ½ cups sugar  
2 large eggs  
¾ cup fresh crushed strawberries  
1-teaspoon vanilla

**Box Sides**

2 14oz bags chocolate candy melt, I use Wilton. Pour into 15-inch cookie sheet until hard. Then you will have plenty to cut for your sides.

**Strawberry Glaze**

¾ cup crushed strawberries  
1 ½ cup powdered sugar  
2 tablespoons melted butter  
½ teaspoon vanilla

**Strawberry Design Ribbon**

**Baking Instructions**

Preheat oven to 355 F. Sift together flour baking powder and salt. In another bowl combine sugar eggs, vanilla and butter and beat for 3 minutes.

Combine your sift mix and creamed mix together while adding the crushed strawberries and beat for two minutes.

Pour batter in two 8-inch squares greased and floured cake pans. When oven is pre-heated, bake for 25 to 30 minutes until done. Set on wire cooling rack to cool.

Mix and heat strawberry glaze slightly until thick and creamy.

When cakes are cooled, stack and poke holes in the cakes about every inch or so.

Pour strawberry glaze over top, fill holes and spread on sides, to help the chocolate sides adhere.

Cut chocolate sides to make box and tie up with your strawberry ribbon.

Follow the instructions and it will be a Piece-A-Cake!