

Recipe

from the kit

Strawberry Confetti Cake

- 1 package Betty Crocker® SuperMoist® White cake mix
- 1 tablespoon tiny round multicolored cake and cookie nonpareils
- 1 tub Betty Crocker® MiniMorsels Rainbow Chip ready-to-spread frosting
- $\frac{3}{4}$ cup whipping cream
- 1 pint strawberries

Heat oven to 350°. Grease and flour 2 round pans, 8 or 9 x 1½ inches. Prepare cake mix as directed on package (use egg whites only). Stir in nonpareils. Bake as directed. Cool 10 minutes; remove from pans. Cool completely.

Slice enough strawberries to equal 1 cup; reserve. Beat frosting and whipping cream in small bowl on low speed, scraping bowl constantly, 30 seconds. Beat on high speed until soft peaks form, about 5 minutes. Spread 1 cup frosting mixture over bottom layer; top with reserved strawberries. Place second layer on top. Frost side and top of cake. Decorate with remaining strawberries. Refrigerate any remaining cake.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Do not use 8-inch pans. Prepare and bake cake mix as directed in high altitude directions on package. Continue as directed in recipe.

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