

## Summer 1975 Strawberry Cake

### CAKE:

1 box white cake mix  
3 TBSP flour  
3 ea eggs  
¾ cup oil  
¾ cup water  
1 pkg strawberry gelatin (3 oz)  
½ cup strawberries (sliced), frozen or fresh

### ICING:

2 TBSP butter  
1 ½ cups powdered sugar  
2 TBSP crushed strawberries

### CAKE:

Combine all ingredients in large mixer bowl and mix well. Bake in greased and floured *Bundt* pan in 350 degree oven about 40 minutes or two 9" layer cake pans for 25 minutes.

### ICING:

Combine 2 TBSP melted butter or margarine with 1 1/2 cups powdered sugar and 2 TBSP crushed strawberries. Drizzle over warm cake.

Decorate cake with choice fresh strawberries and shiny green leaves. Cake is delicious served cold.

*Source:* Inez Foster (Mom), The Imperial 150<sup>th</sup> Anniversary Cookbook

*Note: This cake is a perennial favorite with our family and the recipe has been handed down from generation to generation. While home for Xmas 2007, Mom located the original recipe cut from a magazine.*