

STRAWBERRY DREAM CAKE

SERVES 8-10

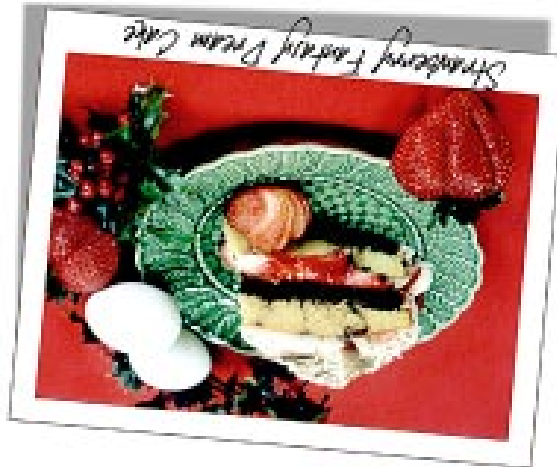
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- 1 Vegetable spray
(18.25 oz.) box moist deluxe classic yellow cake mix, mix per directions on box
- 1 (17.6 oz.) box chocolate lover's brownies (double fudge), mix per directions for cake-like brownies
- 2 (16 oz.) containers French vanilla cream frosting
- 1 (13.5 oz.) glaze for strawberries
- 1-1/2 pounds whole fresh strawberries
- 1 milk chocolate bar

- Preheat oven to 350° F.
- Coat two 9' x 9' non-stick cake pans with vegetable spray.
- Cut a circle of wax paper to fit inside bottom of cake pan.
- Place wax paper into cake pan, set aside.
- Prepare yellow cake mix per instructions, using eggs, oil and water.
- In a separate bowl, prepare brownie mix per instructions, using eggs, oil, water and fudge packet.
- Pour equal amounts of cake mix into cake pans, use a measuring cup.
- Using a tablespoon, drizzle brownie mix over each cake one at a time, until all the brownie mix is used.
- Bake for 25 to 30 minutes, or until a wooden pick inserted comes out clean.
- Remove from oven and let cool on rack in cake pans until completely cooled.
- Place first cake layer onto cake plate. Spread icing on top and sides of first layer.
- Slice strawberries in thin slices on top. Spoon three tablespoons glaze on top of strawberries in the center and gently spread to 1-inch of the sides of cake.
- To hold cake layers together, insert 4 wooden picks into cake.
- Place second layer on top of wooden picks and spread frosting on top and sides. Blend frosting on sides together.
- Garnish with sliced, fanned strawberries in the center of cake.
- Sprinkle top and sides of cake with milk chocolate shavings.

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