

Strawberry-Swirl Cake

What you need

- 1 pkg. (2-layer size) white cake mix
- 1 pkg. (3 oz.) JELL-O Strawberry Flavor Gelatin
- 2/3 cup BREAKSTONE'S or KNUDSEN Sour Cream
- 2/3 cup powdered sugar
- 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed
- 1-1/2 cups sliced fresh strawberries



Make it

HEAT oven to 350°F.

GREASE and flour 2 (8- or 9-inch) round pans. Prepare cake batter as directed on package; pour half into medium bowl. Add dry gelatin mix; stir until well blended. Spoon half the white batter and half the pink batter, side by side, into each prepared pan; swirl gently with spoon.

BAKE 30 min. Cool 30 min. in pans. Remove to wire racks; cool completely.

MIX sour cream and sugar in medium bowl until well blended. Gently stir in COOL WHIP. Place 1 cake layer on plate; spread top with 1 cup of the COOL WHIP mixture. Cover with 1 cup berries and remaining cake layer. Frost with remaining COOL WHIP mixture; top with remaining berries.

Kraft Kitchens Tips

Thank you. We heard your feedback and updated this recipe to help ensure recipe success. To prevent the baked cake layers from sticking to the pans, generously grease and flour the cake pans (or line them with parchment paper) and allow for the full 30 min. cooling time before removing the layers from the pans. Also, be sure to swirl the two batters together evenly. If you live in a high-altitude location, follow the High Altitude Directions on the cake mix package and to help prevent the batter from overflowing, use 9-inch round cake pans.

How to Prevent Air Bubbles

To release any air bubbles from the cake batter, lightly tap filled cake pans on counter before baking. Any small air bubbles will rise to the surface.

How to Swirl Batter For best results, use a teaspoon to swirl the two colors of batter together. Be careful to not swirl the batters too much or the cakes will be a solid pink color instead.