

## Strawberry Devil's Food Cake

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### Ingredients:

box Devil's Food Cake Mix

1 cup milk

1 stick butter, melted

4 eggs

1 cup sour cream

1 TBSP baking cocoa + additional for flouring the pan

3/4 cup strawberry preserves

1 can white frosting

1 cup strawberry cream cheese, room temperature

3 drops red food coloring

3 TBSP strawberry syrup

OPT: red sanding sugar, multicolored nonpareils, or any decoration of your choice

### Directions:

\*Preheat oven to 350 degrees. Grease and flour (with baking cocoa) a 9 X 13 pan.

\*Beat the cake mix, milk, melted butter, eggs, sour cream and 1 TBSP baking cocoa for 2 minutes. Pour evenly into the prepared pan.

\*Whisk the strawberry preserves, then drizzle onto the cake mix. Swirl into the top of the mix using a toothpick.

\*Bake for 30 - 35 minutes, until the center springs back to the touch. Cool completely.

\*Beat the canned frosting with the cream cheese, food coloring, and 1 TBSP strawberry syrup. Set aside 3/4 cup for piping onto the top. Mix the additional 2 TBSP strawberry syrup into the remaining frosting. Spread over the cake.

\*Pipe the 3/4 cup of frosting onto the cake and decorate as desired. Refrigerate. Bring to room temperature for serving.