Strawberry Cookies and Cream Cake

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Ingredients:

1 box strawberry cake mix
1 cup water
½ cup vegetable oil
3 eggs
1 small (about 6 oz) container strawberry yogurt
1 cup crushed chocolate sandwich cookies
2/3 cup strawberries, hulled and chopped

2 sticks butter, softened
1 jar (7 oz) marshmallow creme
1/3 cup seedless strawberry jam
½ tsp vanilla
1/4 cup crushed chocolate sandwich cookies
1 cup powdered sugar
5 - 6 chocolate sandwich cookies, halved
1 strawberry, sliced

Directions:

*Grease and flour two 9 inch cake pans. Preheat oven to 350 degrees.
*Beat the cake mix, water, oil, eggs and yogurt for 2 minutes. Gently mix in 1 cup crushed sandwich cookies and 2/3 cup chopped strawberries.
*Divide between the 2 prepared pans and bake for about 30 minutes or until the center springs back to the touch. Cool in the pans for 10 minutes before running a knife around the edges and removing to cool completely.
*Beat the butter, marshmallow creme, strawberry jam and vanilla together. Carefully beat in the powdered sugar. If you need to, in order to get the frosting to a spreading consistency, you can add powdered sugar (to make it stiffer) or milk (to loosen it) 1 TBSP at a time. Set aside about 1/2 cup of the frosting for garnishing.
*Place one completely cooled cake round onto a serving plate. Spread about 1/4 of the remaining frosting onto this layer and top with the other cake layer. Frost the top and sides. Sprinkle the top with the remaining 1/4 cup of crushed sandwich cookies.
*Decorate the top of the cake by piping with the 1/2 cup of frosting that had been set aside, the sandwich cookie pieces and the sliced strawberry.