

Chocolate Strawberry Brownie Cake

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Ingredients, Cake layers:

- 1 box of Strawberry Cake mix and required ingredients listed on box
- 1 box instant Strawberry Crème Pudding Mix
- Flour for dusting pans
- 1 pouch of Brownie mix (10 oz pouch, a box mix will be too much) and ingredients listed on pouch
- Baking cocoa for dusting pan

Ingredients, Filling:

- 1 cup heavy cream
- ½ cup chocolate syrup

Ingredients, Drizzle:

- 1 oz unsweetened chocolate
- 2 Tbsp butter
- ¾ cup powdered sugar
- 3 Tbsp milk

OPT: Ingredients Decoration:

- White candy melts
- Strawberries

Directions:

- *Preheat oven to 350 degrees.
- *Grease and flour 2 round cake pans. Prepare the Strawberry Cake mix as per package instructions but add in the pudding mix before beating.
- *Divide the batter into the 2 cake pans.
- *Grease a springform pan that's the same size as your cake pans. Dust it with baking cocoa. Prepare the brownie mix as specified on the pouch. Pour into springform pan
- *Put into oven and bake, using package directions as a guideline until brownie is set and until center of the cake springs back to the touch. Put the cake in the back of the oven and brownie in the front as brownie may be done first.
- *Remove from oven, gently run a knife around the edge of the pans and allow to sit for 10 minutes.
- *Remove cake from pans and allow to cool completely. Remove sides from Springform pan but keep brownie on the bottom until cooled.

- *Beat heavy cream until it starts to thicken. As you continue to beat the cream, slowly add in

the chocolate syrup and keep beating until stiff peaks form.

*Put half of the chocolate cream onto the bottom strawberry cake layer.

* Run a spatula gently under the brownie to release from bottom of pan, then cover with a plate, flip upside down, remove bottom and turn gently onto the chocolate cream.

*Cover with the rest of the cream followed by the final strawberry cake layer.

*Put unsweetened chocolate and butter into a microwave safe bowl. Microwave and stir in 10 second intervals until smooth.

*Mix in powdered sugar and milk, whisk until smooth.

*Immediately pour onto top of and drizzled down the side of cake.

*Melt candy melts in microwave until creamy. Dip the strawberries, halfway up, into white chocolate. Allow to set, then use to decorate top of cake.

*Store in the refrigerator. Use a large serrated knife to cut.