Strawberry Cream Cheese Cake

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Ingredients:

1 box strawberry cake mix
1 cup strawberry yogurt
1/4 cup vegetable oil
3 eggs

8 oz cream cheese, softened
1/4 cup powdered sugar
1/3 cup seedless strawberry jam
1 cup fresh strawberries, chopped

1/2 cup powdered sugar
3 TBSP seedless strawberry jam
1 TBSP Chambord (can substitute water)

Directions:

*Grease and flour a bundt pan. Preheat oven to 350 degrees.
*Beat the cake mix, yogurt, oil and eggs for 3 minutes. Spread evenly into prepared cake pan.
*Beat the cream cheese with 1/4 cup of powdered sugar and 1/3 cup jam. Mix in the chopped strawberries. Carefully spread on top of the batter.
*Bake for 35 - 45 minutes, until the center springs back to the touch. Cool for 20 minutes, remove to serving plate, cool completely.
*Whisk together the remaining powdered sugar, remaining jam and the Chambord or water. Drizzle over the cooled cake.
*Store, covered, in the refrigerator. Bring to room temperature for serving.