

## MeeMee's Strawberry Cake: A Sweet and Nostalgic Family Favorite

MeeMee's Strawberry Cake: A Family Favorite Full of Sweet Memories



**OVEN**  
**350°F**

**TIME**  
**15 mins**

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### INGREDIENTS

For the Cake (2 layers):

- 1 box white cake mix
- 1 (3 oz) box strawberry Jell-O
- 2/3 cup vegetable oil
- 4 eggs, beaten
- 1 cup frozen strawberries, thawed (with juice)

For the Strawberry Frosting (2 layers):

- 1 (16 oz) box confectioners' sugar
- 1 stick (8 tbsp) butter, softened
- 1/2 cup frozen strawberries, thawed

How to Make MeeMee's Strawberry Cake:

1. Prepare the Cake Pans:
2. Mix the Cake Batter:
3. Divide & Bake:

Making the Strawberry Frosting:

1. Beat the Butter & Sugar:
2. Add the Strawberries:

Assembling the Cake:

My Pro Tips for the Perfect Strawberry Cake:

Use room temperature ingredients. This helps the cake batter mix evenly and makes for a smoother frosting.

Don't overbake. Check for doneness at 15 minutes to prevent dry cake layers.

Chill the frosting if needed. If the frosting is too soft, I pop it in the fridge for 10 minutes

before frosting the cake.

Add a little lemon zest. A small amount of lemon zest in the frosting adds a fresh contrast to the sweetness.

How to Serve & Store:

FAQs (From My Kitchen to Yours):

Why You'll Love This Recipe:

## DIRECTIONS

1. **Prepare the Cake Pans:** I start by lining two 9-inch cake pans (or three 8-inch pans) with wax paper to prevent sticking. Then, I preheat the oven to 350°F so it's ready once the batter is mixed.
2. **Mix the Cake Batter:** In a large mixing bowl, I stir together the cake mix and strawberry Jell-O-this gives the cake its signature pink color and fruity flavor.
3. **Next, I add the oil, beaten eggs, and thawed strawberries with their juice.** I mix everything until the batter is smooth and well-combined. The strawberries add moisture, making the cake extra tender.
4. **Divide & Bake:** I evenly divide the batter between the prepared cake pans and pop them into the oven. They bake for 15-20 minutes, or until a toothpick inserted into the center comes out clean.
5. **Once done, I let the cakes cool in the pans for 5-10 minutes, then carefully transfer them to a wire rack to cool completely.** This step is crucial-if the cake layers are still warm when frosting, the frosting will melt!
6. **Beat the Butter & Sugar:** In a large bowl, I beat the softened butter and confectioners' sugar together until light and fluffy. This forms the base of the frosting.
7. **Add the Strawberries:** I slowly mix in the thawed strawberries until the frosting is smooth, creamy, and naturally pink. If it's too thick, I add a little extra strawberry juice; if it's too thin, I mix in a bit more powdered sugar.
8. **Assembling the Cake:** Once the cake layers are

completely cool, I spread a thick layer of strawberry frosting over the first layer. Then, I carefully place the second cake layer on top and frost the entire cake, smoothing it out with a spatula.

9. If I'm making a four-layer cake, I repeat this process, stacking and frosting each layer.
10. For a final touch, I love garnishing the cake with fresh sliced strawberries or a dusting of powdered sugar.
11. My Pro Tips for the Perfect Strawberry Cake: Use room temperature ingredients. This helps the cake batter mix evenly and makes for a smoother frosting.
12. Don't overbake. Check for doneness at 15 minutes to prevent dry cake layers.
13. Chill the frosting if needed. If the frosting is too soft, I pop it in the fridge for 10 minutes before frosting the cake.
14. Add a little lemon zest. A small amount of lemon zest in the frosting adds a fresh contrast to the sweetness.
15. How to Serve & Store: This cake is best served at room temperature. If I'm making it ahead of time, I store it in an airtight container in the fridge, but I always let it sit out for 30 minutes before serving for the best texture.
16. Leftovers? I store slices in the fridge for up to 3 days or freeze for up to 3 months. Just wrap them well to keep them fresh!
17. FAQs (From My Kitchen to Yours): Q: Can I use fresh strawberries instead of frozen?A: Yes! Just mash 1 cup of fresh strawberries and use the juice in place of the frozen ones.
18. Q: Can I make cupcakes instead?A: Absolutely! This recipe makes about 24 cupcakes-bake them at 350°F for 15-18 minutes.
19. Q: What's the best way to get even cake layers?A: I use a kitchen scale to weigh my cake pans, ensuring the batter is evenly divided.
20. Q: Can I make this without Jell-O?A: The Jell-O enhances the strawberry flavor and color, but you can skip it if you prefer a more natural taste. Just add 1 tsp strawberry extract for extra flavor.
21. Why You'll Love This Recipe: MeeMee's Strawberry Cake is more than just a dessert-it's a slice of sweet tradition. Every bite is packed with real strawberry flavor, a soft and moist crumb, and a creamy homemade frosting that melts in your mouth.
22. Whether you're baking it for a birthday, holiday, or just because, this cake will become a fast favorite in your home.
23. So go ahead-grab your cake pans and let's bring a little MeeMee's magic to the kitchen! If you try this recipe, I'd love to hear how it turned out. Let me know in the comments how you served it!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/meemees-strawberry-cake-a-sweet-and-nostalgic-family-favorite/>