

Jello-Enhanced Strawberry Layer Cake with Zesty Cream Cheese Frosting

My Favorite Strawberry Lemonade Cake: Light, Fluffy, and Irresistible



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5 min

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INGREDIENTS

Cake:

Frosting:

DIRECTIONS

1. **1. Prepare the Pan and Oven:** Preheat your oven to 350°F (177°C). Spray a 9x13-inch baking dish with nonstick cooking spray. Line the dish with parchment paper, leaving a 2-3 inch overhang on the long sides to use as "handles" for lifting the cake. Spray the parchment with cooking spray as well.
2. **2. Cream Butter and Sugar:** Using a stand mixer fitted with the paddle attachment, or a hand mixer, beat the butter until creamy. Slowly add the sugar and continue beating for 4-5 minutes until the mixture is light and fluffy. This step is key for a tender cake.
3. **3. Add Wet Ingredients:** Add the eggs one at a time, beating after each addition until fully incorporated. Mix in the lemon juice (2 tsp) and vanilla extract. Scrape down the sides of the bowl.
4. **4. Mix Dry Ingredients:** In a separate small bowl, whisk together the cake flour, strawberry jello powder, baking soda, and salt.
5. **5. Combine Wet and Dry:** Add the flour mixture to the butter mixture, alternating with the buttermilk, beginning and ending with the flour mixture. Mix on low speed until just combined. Do not overmix. Gently fold in the freshly chopped strawberries (2/3 cup) using a spatula.
6. **6. Bake:** Pour the batter into the prepared baking pan and spread it evenly. Bake for 30-40 minutes, or until a toothpick inserted into the center comes out clean.
7. **7. Cool Completely:** Let the cake cool completely on a wire rack. Once cool, use the parchment paper extensions to lift the cake out of the pan.

8. 8. Make the Frosting - Cream Cheese Base: In a large bowl, beat the cream cheese with 1/3 cup of the sugar until the mixture is completely smooth and there are no lumps. Gently fold in the chopped strawberries (2/3 cup).
9. 9. Make the Frosting - Lemon Whipped Cream: In a separate large, very clean bowl, beat the cold heavy cream and lemon juice (3 tbsp) until the mixture is frothy. Continue beating on medium-high speed and gradually add the remaining 1/3 cup of sugar. Beat until the mixture forms stiff peaks.
10. 10. Finish the Frosting and Assemble: Gently fold half of the whipped cream mixture into the cream cheese mixture until just incorporated. Fold in the rest of the whipped cream mixture. Work quickly so the whipped cream doesn't deflate. Immediately spread the light, fluffy frosting over the top and sides of the cooled cake.

SWAPS & NOTES

Unsalted butter, room temperature 1 cup Essential for a light, fluffy cake.

Granulated sugar 2 cups Large eggs 2 Fresh lemon juice 2 teaspoons Adds a subtle bright note.

Vanilla extract 1 teaspoon Cake flour 2 1/2 cups Don't substitute all-purpose flour for the best texture.

Strawberry flavored jello gelatin powder 2 tablespoons For color and intense strawberry flavor.

TIPS FOR SUCCESS

Room Temperature is Non-Negotiable: For the fluffiest cake, your butter and cream cheese must be at true room temperature.

This allows them to emulsify (mix) properly with the sugar and other ingredients.

Measure Flour Correctly: Spoon the cake flour lightly into your measuring cup and then level it off with a knife.

Scooping directly from the bag packs the flour and will result in a dry, dense cake.

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

Original recipe: <https://chefmaniac.com/jello-enhanced-strawberry-layer-cake-with-zesty-cream-cheese-frosting/>