

Southern Strawberry Punch Bowl Cake That Steals the Show at Every Gathering

Southern Strawberry Punch Bowl Cake



**SOUTHERN STRAWBERRY
PUNCH BOWL CAKE**

You will need

1.1 box yellow cake mix (plus ingredients listed on the box)

TIME
30 min

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INGREDIENTS

1 box yellow cake mix, plus the ingredients listed on the box
1 pound fresh strawberries, hulled and sliced
1/4 cup granulated sugar
1 tub (16 ounces) whipped topping, thawed
1 box (3.4 ounces) instant vanilla pudding mix
2 cups cold milk
1 block (8 ounces) cream cheese, softened
Optional Garnish:
Extra whole or halved strawberries
Mint leaves
Swirls of whipped cream

DIRECTIONS

1. Step 1: Bake the cake: Prepare the yellow cake mix according to the package directions in a 9x13-inch pan. Let the cake cool completely, then cut it into 1- to 2-inch cubes.
2. Step 2: Sweeten the strawberries: In a bowl, combine the sliced strawberries and granulated sugar. Stir well and let them sit for at least 20 minutes so they release their juices.
3. Step 3: Make the pudding filling: In a large bowl, whisk together the instant vanilla pudding mix and cold milk. Let it stand for about 5 minutes until slightly thickened. Beat in the softened cream cheese until smooth, then fold in about two-thirds of the whipped topping.
4. Step 4: Start layering: In a large trifle dish or punch bowl, add half of the cake cubes in an even layer.
5. Step 5: Add the filling and berries: Spread half of the pudding mixture over the cake, then spoon over half of the strawberries, including some of their juices.
6. Step 6: Repeat the layers: Add the remaining cake cubes, the rest of the pudding mixture, and the remaining strawberries.
7. Step 7: Top it off: Spread or pipe the remaining whipped topping over the top. Garnish with extra strawberries, mint leaves, or whipped cream swirls if desired.
8. Step 8: Chill: Refrigerate the dessert for at least 2 to 3 hours, or overnight, so the flavors can meld and the texture can set.

SWAPS & NOTES

This dessert is easy to customize based on what you have available or the occasion.

Cake mix: Yellow cake is classic, but white cake or butter cake also work well.

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

Original recipe: <https://chefmaniac.com/southern-strawberry-punch-bowl-cake-that-steals-the-show-at-every-gathering/>

Strawberries: Fresh strawberries are best for flavor and texture.

If using frozen, thaw and drain them well first.