

## The Only Strawberry Cake Recipe I'll Ever Need (And That Glaze!)

Why This Strawberry Cake Works So Well



STRAWBERRY GLAZE CAKE

OVEN  
**350°F**

TIME  
**15 min**

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### INGREDIENTS

You'll Need (Serves 12 | Prep Time: 15 minutes |  
Bake Time: 25-30 minutes | Total Time: About 1 hour  
including cooling)

For the Cake: 1 (18.25-ounce) box white cake mix 1  
(3-ounce) box strawberry-flavored instant gelatin 1  
(15-ounce) package frozen strawberries, thawed and  
purged 4 large eggs 1/2 cup vegetable oil 1/4 cup  
water:

For the Frosting: 1/4 cup butter, softened 1  
(8-ounce) package cream cheese, softened 1  
(10-ounce) package frozen strawberries, thawed and  
purged 7 cups confectioners' sugar (yes, really!)

How I Make This Cake (:

### DIRECTIONS

1. Step-by-: Step)
2. Prep and : Preheat
3. I start by preheating my oven to 350°F and lightly greasing a 13x9-inch cake pan. You can use baking spray, butter, or line it with parchment if you want a super clean release.
4. Mix the : Batter
5. In a large bowl, I combine the white cake mix and strawberry gelatin powder. Then I stir in the purged strawberries, eggs, oil, and water. Using a hand or stand mixer, I beat everything together on medium speed until the batter is smooth and well-blended. It turns the most beautiful blush pink color and smells amazing even before it bakes.
6. Bake : Until Just Done
7. I pour the batter into the prepared pan and bake for 25 to 30 minutes. I always check around the 25-minute mark with a toothpick-if it comes out clean from the center, it's good to go. The cake will have a slight spring to it when gently pressed.
8. Let the cake cool completely in the pan before frosting. This is non-negotiable if you want your glaze to stay thick and luscious instead of melting right off.
9. Make : That Dreamy Strawberry Glaze
10. While the cake cools, I get started on the frosting. I beat the softened butter and cream cheese together until smooth and fluffy. Then I mix in the purged strawberries. The mixture will look a little loose at first, but don't panic.

11. Next comes the confectioners' sugar. I add it gradually, about a cup at a time, beating well after each addition. You'll notice the frosting start to thicken and take on that dreamy, spreadable consistency. Depending on how thick you like your glaze, you can stop at six cups or go all the way to seven.
12. Pro tip: If your strawberries were extra juicy, you can add a tablespoon or two of extra sugar to stiffen things up.
13. Frost and : Chill
14. Once the cake is fully cool, I spread that thick glaze generously over the top. The texture is more like a cross between frosting and glaze-it's thick enough to hold its shape but soft enough to sink into every bite.
15. I refrigerate the finished cake for at least an hour before serving. Not only does this help the glaze set, but the cold enhances the strawberry flavor. Plus, it slices beautifully when chilled.
16. Tips for a : Perfect Strawberry Cake Every Time
17. Use frozen strawberries:
18. They're picked at peak ripeness, so you get better flavor than with out-of-season fresh ones.
19. Let it cool completely:
20. If the cake is even slightly warm, the frosting will slide right off.
21. Want to make it a layer cake?
22. You can bake the batter in two 8-inch round pans and stack them with frosting in between. Just adjust baking time to 20-25 minutes.
23. Make it ahead:
24. This cake tastes even better the next day after chilling overnight. Just keep it tightly covered in the fridge.
25. What I : Serve With It

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

Original recipe: <https://chefmaniac.com/the-only-strawberry-cake-recipe-ill-ever-need-and-that-glaze/>