



## STRAWBERRY BLAST CAKE

### What You Need for the Cake

- 1 ½ Cup strawberries (cleaned, dried, chopped)
- 2 Cups flour (sifted)
- 1 Egg
- 1 Tbsp. baking powder

- 1/4 tsp. baking soda
- 1 tsp. Cinnamon
- 3/4 tsp. Vanilla extract
- 1 Cup Splenda
- 1 Cup milk
- 1/4 Cup applesauce (unsweetened)
- 1/4 Cup vegetable oil
- Nonstick cooking spray
- 8×8 cake pan
- 2 Large mixing bowls
- Sifter
- Whisk
- Cake plate/serving platter

### What You Need for Topping

- 2 cups strawberries (cleaned dried and cut in quarters)
- 1 cup water
- 1/2 cup Splenda (or sugar)
- 1 Rounded Tbsp. corn starch
- Saucepan
- Small bowl
- Whisk

**Before You Start-** Preheat oven to 425° and prepare your baking pan by spraying the inside and sides with nonstick cooking spray.

**Let's Make It!** In a bowl combine flour, baking powder, baking soda and cinnamon. In the other bowl combine vegetable oil, egg, Splenda, applesauce, lactaid milk and vanilla, mix well with a whisk. Add strawberries and stir together with a spoon or fork. Gradually add the dry mixture to the wet mixture stirring gently with a spoon or fork until well blended. Pour into prepared pan. Cook for 30-45 minutes (or until wooden toothpick inserted in the center comes out clean). Remove from oven and set aside to cool.

When cooled turn cake onto your serving platter/plate, etc ( you can leave in the pan if you prefer)

Prepare the topping while the cake is cooling.

**Before You Start-** In a small bowl stir together corn starch and 3 Tbsp. of water, mix well to dissolve and set aside.

**Let's Make It!** In a saucepan combine strawberries, water and splenda (or sugar) stir to combine. Heat over medium-high heat until you achieve a low boil (about 3-4 minutes) strawberries will start to break apart. Add prepared corn starch and stir to combine. Bring back to a boil stir gently and reduce heat to low and simmer 3-5 minutes, or until sauce reaches a consistency similar to syrup. Note- you may need to add water, just a little bit, (about a tablespoon) if the strawberry sauce gets too thick. Remove from heat and let cool for about 5 minutes. Using a spoon drizzle the strawberry topping over the cake or over each individual piece of cake.

Serves 4-6

**Katies Tid Bits\*** Try this recipe with other berries too ♥

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