

RECIPE CARD

STRAWBERRY

GOOEY BUTTER CAKE

BAKING MOM PROUD



Ann & Allen

- BAKING COMPANY -

SAINT LOUIS · MISSOURI

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STRAWBERRY GOOEY BUTTER CAKE



Cut two large or three medium strawberries into slices and cover with sugar. Let sit for 30 minutes until the juices come out, then purée in a blender.

Using one box of Mom's Traditional Gooey Butter Cake, perform STEP 1 as directed. Continue with STEP 2 of the box directions, adding the puréed strawberries and mix until blended. POUR mixture evenly over crust.

If you'd prefer whole pieces of strawberries, cut them up and stir them into the mix just before putting on the crust.

For more info and instructional videos
please visit annandallen.com