

Dessert

Cream-Filled Strawberry-Brownie Cake

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Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 16

Preparation Time: 40 minutes

Start to Finish Time: 3 hours 20 minutes

Whole strawberries dipped in chocolate can be substituted for the sliced strawberries.

BROWNIE LAYER

1 box (19.5 oz) Pillsbury chocolate fudge brownie mix

1/2 cup Crisco pure vegetable oil

1/4 cup water

3 eggs

CAKE LAYER

1 box (18.25 oz) Pillsbury strawberry cake mix

3/4 cup water

1/3 cup Crisco pure vegetable oil

3 eggs

1/2 cup fresh strawberries, diced

FILLING

1 package (8 oz) cream cheese, softened

1/2 cup butter, softened

1 container (8 oz) frozen whipped topping, thawed

FROSTING AND GARNISH

1 container (16 oz) frozen whipped topping, thawed

2/3 cup powdered sugar

3 cups fresh strawberries, sliced

Preheat the oven to 350 degrees. Spray three (9-inch) round cake pans with Crisco Original no-stick cooking spray. Line the bottoms of the pans with cooking parchment paper. Spray the paper with cooking spray.

In a medium bowl, stir all of the brownie layer ingredients for fifty strokes with a spoon. Spread about one cup of batter in each of the three pans.

In a large bowl, beat all cake layer ingredients except the diced strawberries for 30 seconds with an electric mixer on low speed. Beat on high speed for 2 minutes until blended. Fold in the diced strawberries. Pour and spread about 1 1/2 cups of the mixture evenly over the brownie batter in each pan.

Bake for 20 to 30 minutes or until a toothpick inserted in the center comes out clean. Cool in the pans for 10 minutes. Carefully invert the cake layers from the pans onto cooling racks. Remove the parchment paper. Cool completely, about 1 hour.

Meanwhile, to make the filling: In a medium bowl, beat the cream cheese and butter with an electric mixer on high speed until smooth and creamy. Beat in three cups of powdered sugar until creamy. Carefully fold in eight ounces of the whipped topping.

To make the frosting: In another medium bowl, beat sixteen ounces of the whipped topping and 2/3 cup of powdered sugar with an electric mixer on low speed until blended.

To assemble the cake, place one cake layer, brownie side down, on a serving plate. Spread half of the filling to within 1/4-inch of the edge. Top with 3/4 cup of the strawberry slices. Repeat with the second layer, remaining filling and 3/4 cup of the strawberry slices. Top with the remaining cake layer, top side up. Frost the side and top of the cake with frosting. Garnish with the remaining 1 1/2 cups of the strawberry slices.

Refrigerate one hour before serving. Store in the refrigerator.

Per Serving (excluding unknown items): 158 Calories; 13g Fat (71.6% calories from fat); 4g Protein; 8g Carbohydrate; 1g Dietary Fiber; 111mg Cholesterol; 128mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 2 Fat; 1/2 Other Carbohydrates.