

# **Fresh Strawberry Upside Down Cake \***

Served at Sassy Sandi's Craft Day Event

March 28, 2012

## **Ingredients**

- 2 cups crushed fresh strawberries
- 1 (6 ounce) package strawberry jello
- 3 cups miniature marshmallows
- 1 (18 ounce) package yellow cake mix



## **Directions**

1. Preheat oven to 350 degrees F.
2. Spread crushed strawberries on the bottom of a 9x13 inch baking pan. Evenly sprinkle jello powder over strawberries, and top with marshmallows.
3. Prepare the cake mix as directed on the package \*\*, and spread on top of the marshmallows.
4. Bake until a toothpick inserted into the center comes out clean, about 40 to 50 minutes. Cool in the pan for 15 minutes. Run a knife around the pan to loosen the sides, and turn the cake out onto a serving tray. Store cake in the refrigerator.

### **\* Suggestions (haven't tried these ideas yet):**

- \* **I think six ounces of jello was too sweet and too thick. I suggest trying a 3 oz. package instead.**
- \* **Also, to save on sweetness and calories, use fewer marshmallows.**

**\*\* I used the Hungry Girl recipe for the cake: Add 12 ounces of club soda to the cake mix, stirring quickly. That's it!!**