

FRESH STRAWBERRY NAKED LAYER CAKE

CALIFORNIA STRAWRERRIES PLIREE SIMMER TO REDUCE CHILL ALL-PURPOSE FLOUR BAKING POWDER BAKING SODA SALT UNSALTED BUTTER, SUGAR, TWO EGG WHITES, ONE WHOLE EGG. SOUR CREAM VANILLA EXTRACT ADD HALF DRY INGREDIENTS MILK ADD HALF DRY INGREDIENTS COOLED STRAWRERRY PLIREE DIVIDE INTO PANS. BAKE THREE-HUNDRED-AND-FIFTY DEGREES FARENHEIT. FROST AND LAYER, ENJOY! CALIFORNIA STRAWBERRIES BY SARAH FROM SNIXY KITCHEN. FOR FULL INSTRUCTIONS, VISIT W-W-W-CALIFORNIA-STRAWBERRIES--DOT--COM.