

## [Strawberry Butter Cake](#)

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What's more "Summer" than a delicious strawberry dessert, am I right? That sweet, delectable taste of fresh strawberries, baked in or spread atop our favorite treats, just seems to make the sun a bit brighter and the summer a bit more exciting.

There's no better combination, especially when it comes to baking, than summer and strawberries. That's why today, we thought we'd whip up the perfect blend of sweet, deliciousness and strawberry delight. Using our Freeze Dried Strawberries, as well as our impressive Yellow White Cake Mix, we've created a mouth watering treat that is light, fluffy, smooth, and simply delicious. Say hello to our Strawberry Butter Cake!

### ***Ingredients:***

3 cups [Honeyville Yellow White Cake Mix](#) or 1, Standard Yellow Cake Mix  
1 Egg  
4 Tbsp Water  
6 Tbsp Butter, melted  
1 cup [Honeyville Freeze Dried Strawberries](#)

### ***Cream Cheese Filling:***

4 oz Cream Cheese, softened  
1/3 cup Butter, melted  
1 Egg  
1-1 1/2 cups [Powdered Sugar](#)  
1 tsp Vanilla

***Crumble Topping:***

1/2 cup [Honeyville Alta Artisan Flour](#)

3 Tbsp [Brown Sugar](#)

1/2 tsp Salt

2/3 cup Butter, diced

***Directions:*** Preheat oven to 350 degrees.



In a large bowl, combine cake mix, egg, water, and butter and beat together with an electric mixer.



In your [USA Pan Large Loaf Pan](#), pour cake batter mix and smooth evenly. Top with Freeze Dried Strawberries.



Next, make your cream cheese topping by combining cream cheese, butter, egg, powdered sugar, and vanilla, and beating together with an electric hand mixer until smooth.



Spread evenly over the top of the strawberries and cake.



Make your crumble topping by whisking together flour, brown sugar, and salt, then adding diced butter and mixing until crumbles are the size of peas. Place on top of cake.

Bake at 350 degrees for 60 minutes. Remove once middle is not jello-like, let cool, then slice and serve.



This cake bakes up warm, moist, and oh so delicious! The cream cheese toppings gives a need level of creaminess and taste, while the cake bakes up perfectly! The strawberry center is exactly what you were hoping for in a summertime dish. Top each slice with some whipped cream and serve for the perfect picnic dish or neighborhood barbecue.

Summertime is all about strawberry dishes, and no dish is more mouth watering than this Strawberry Butter Cake!