

BIRTHDAY CAKE (STRAWBERRY TORTE)

INGREDIENTS

NEEDED:

- 1 heaping teaspoon soft cream cheese
- 1/2 cup Cool Whip
- 1 heaping teaspoon powdered sugar
- 2 rounded tablespoons pecans, finely chopped
- 2 sponge cakes (dessert cups)
- 2 rounded tablespoons strawberry preserves
- 1 heaping tablespoon vanilla JELL-O pudding
- 1 tablespoon shredded coconut
- 1 cup strawberries, sliced or small whole berries



SOFT CREAM CHEESE



COOL WHIP



POWDERED SUGAR



PECANS



SPONGE CAKES



STRAWBERRY PRESERVES



VANILLA JELL-O PUDDING



SHREDDED COCONUT



STRAWBERRIES

SCRUMPTIOUS!

EQUIPMENT NEEDED:

- Spoons (1 tablespoon size, (2) teaspoon size)
- Microwavable bowl (cereal bowl size)
- Measuring cups (1 cup, 1/2 cup)
- Sharp knife
- Cutting board
- Knife

COMMENTS:

A perfect birthday cake for the single person!

QUICK CLEANUP: spoons, bowl, measuring cups, knives, cutting board

EQUIPMENT



BOWL, MEASURING CUPS, KNIVES, SPOONS, CUTTING BOARD

PREPARING BIRTHDAY CAKE (STRAWBERRY TORTE)

1. Put 1 heaping teaspoon soft cream cheese into microwavable bowl. (Microwave 10 seconds if needed to soften.)
2. Blend 1/2 cup Cool Whip into cream cheese.
3. Add 1 teaspoon powdered sugar.
4. Stir in 2 rounded tablespoons finely chopped pecans.
5. Place 2 sponge cakes with indentations facing up.
6. Spread indentation of each sponge cake with 1 tablespoon strawberry preserves.
7. Spread 1 heaping tablespoon vanilla JELL-O pudding on one sponge cake.
8. Spread 1 rounded teaspoon Cool Whip mixture on second sponge cake.
9. Sprinkle each sponge cake with part of the shredded coconut. (Save some for top of cake.)
10. Add a few sliced strawberries to layer of pudding.
11. Place sponge cakes together with fillings inside (a cake sandwich).
12. Spread remaining Cool Whip mixture across top and sides.
13. Sprinkle remaining coconut across top.
14. Decorate cake with remaining strawberries.



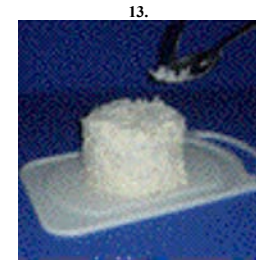
1.
PUT SOFT CREAM CHEESE
INTO BOWL
□



5.
PLACE SPONGE CAKES WITH
INDENTATIONS FACING UP
□



9.
SPRINKLE SPONGE CAKES
WITH SHREDDED COCONUT
□



13.
SPRINKLE REMAINING
COCONUT ACROSS TOP
□



2.
BLEND COOL WHIP INTO
CREAM CHEESE
□



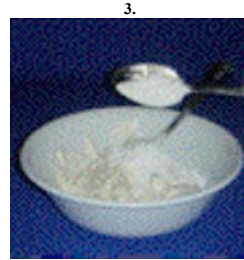
6.
SPREAD INDENTATION OF
EACH SPONGE CAKE WITH
STRAWBERRY PRESERVES
□



10.
ADD A FEW STRAWBERRIES
TO LAYER OF PUDDING
□



14.
DECORATE CAKE WITH
REMAINING STRAWBERRIES



3.
ADD POWDERED SUGAR
□



7.
SPREAD JELL-O PUDDING ON
ONE SPONGE CAKE
□



11.
PLACE SPONGE CAKES
TOGETHER WITH FILLINGS
INSIDE
□



4.
STIR IN FINELY CHOPPED
PECANS
□



8.
SPREAD COOL WHIP
MIXTURE ON SECOND
SPONGE CAKE
□



12.
SPREAD REMAINING COOL
WHIP MIXTURE ACROSS TOP
AND SIDES
□



One
Serving

(Additional
strawberries
optional)

***BIRTHDAY CAKE
(STRAWBERRY TORTE)***

**HAPPY
BIRTHDAY

TO
ME!**