

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

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!

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 dessert cakes with indentations facing up.
6. Spread indentation of each cake with 1 tablespoon strawberry preserves.
7. Spread 1 heaping tablespoon vanilla JELL-O pudding on one cake.
8. Spread 1 rounded teaspoon Cool Whip mixture on second cake.
9. Sprinkle each 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 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.

NOTE: See Page 77 for a color picture of **BIRTHDAY CAKE (STRAWBERRY TORTE)**