



CANDY FILLED CAKE

Directions

What You'll Need:

For the Cake:

2 packages Keto Queen Kreations Cake Mix of your choice
Strawberry Frosting or frosting of your choice

How to Prepare:

1. Preheat oven to 350 degrees F
2. Prepare cake as directed on package and divide mix between 4 6" baking pans or desired pans (the smaller the pan the thicker the layers will be)
3. Bake for 30-40 minutes or until toothpick comes out clean
4. While cake is baking make frosting as directed
5. Once cakes are completely cooled, using a cookie cutter cut a 3" circle into 2 of the 4 cakes (leaving 2 cakes uncut)
6. Place 1st uncut layer on a serving platter
7. Add frosting to the first layer
8. Place second cut cake layer, frost and repeat with the second cut layer
9. Fill hole with desired candies
10. Frost again
11. Top with the last uncut cake layer
12. Frost cake and ENJOY!



Strawberry Frosting:

8 oz cream cheese, softened
8 TBSP butter, softened
1/2 c powdered sweetener (if you don't have powdered, blend your favorite granular sweetener until it becomes powder form)
1/2 cup strawberries, pureed

How to Prepare Frosting:

1. Using a hand or stand up mixer, blend cream cheese and butter until no lumps are present.
2. Add in sweetener and mix again
3. Add in strawberries and combine
4. Blend until smooth

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