



"GOOD HUMOR" STRAWBERRY SHORTCAKE

Directions

What You'll Need:

For the cake:

2 packages Keto Queen Kreations Yellow Cake Mix
1 package of sugar free strawberry Jello mix (will use 3 teaspoons) or 10 strawberries, pureed

Frosting:

Strawberry Frosting or frosting of your choice

"Shortcake" Crumbles:

1/2 cup coconut flour, divided (1/4 cup in 2 bowls)
1/2 teaspoon of sugar free Jello mix or red food coloring
6 tsp butter, divided (3 tsp in each bowl)

How to Prepare:

1. Preheat oven to 350 degrees F
2. In 1 large bowl, Prepare 1 of the cake mix packages as directed on pouch and divide mix between 2 6" baking pans or pans (the smaller the pan the thicker the layers will be)
3. In another large bowl, prepare the second cake mix as directed on the pouch.
4. To the second mix add in 3 teaspoons of sugar free jello or 1/2 cup of pureed strawberries
5. Bake for 30 minutes or until toothpick comes out clean
6. While cake is baking make frosting as directed

For the crumbles:

1. In a small bowl combine 1 teaspoon of the remaining Jello mix, 3 tsp butter, and 1/2 cup coconut flour. Using a fork to mix ingredients together until crumble forms.
2. In another small bowl, combine 3 tsp butter, and 1/2 cup flour. Using a fork to mix ingredients together until crumble forms.
3. Spread both crumbles onto a lined cookie sheet with parchment paper
Bake at 350 degrees for 5-7 minutes. (keep an eye on it)



Cake Assembly:

1. Once cakes are completely cooled, Place one of the 2 strawberry cakes on a serving platter
2. Add frosting to the first layer
3. Place yellow cake next, frost
4. Add final strawberry layer and frost the entire cake
5. Place crumbles as desired
6. Cut & ENJOY!

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