



Strawberry Snacking Cake

Crumble topping Optional:

1 bag	Authentic Foods Lemon Cake Mix
80g	Butter (cold and cubed)
1 each	Lemon zest of 1 lemon

Strawberries:

300g	Fresh strawberries
2 TBSP	Sugar

Cake:	Authentic Foods Vanilla Cake Mix
1 bag	



Method

1. Prepare the crumble topping: In a bowl, mix the cold cubed butter with the lemon cake mix and lemon zest until the mixture resembles coarse sand. Chill in the refrigerator for at least 1 hour before using.
2. Prepare the strawberries: Clean and cut the strawberries, then toss with the sugar. Let macerate for about 1 hour to release their juices.
3. Prepare the cake batter: Make the cake mix according to the instructions on the bag.
4. Assemble: Pour the batter into an 8" cake pan. Strain the strawberries from their liquid, then evenly distribute them over the batter. Sprinkle a small amount of the crumble topping over the top (do not use all of it; extra can be stored in the freezer for future use).
5. Bake according to the cake mix instructions, or until the cake is set and golden on top. Let cool slightly before serving.