Strawberry Cream Cake

Ingredients:

- 1 box white cake mix
- 2 eggs
- 1 1/3 c. water
- 1 t. almond extract (optional)
- 1- 8 oz container of whipped topping
- 1/2 c. - 1 c. strawberry jam
- 1-2 c. fresh strawberries

Directions:

Preheat oven to 350 degrees.

Grease and flour two 8-inch cake pans.

Mix the cake mix, eggs, water, and almond extract until moistened. Then beat at medium speed for 2 minutes.

Pour batter into cake pans.

Bake 25-30 minutes or until a toothpick inserted in the center comes out clean.

Let the cakes cool to room temperature. Then slice each layer horizontally into halves.

Place one cake layer on a serving plate.

Spread with an even layer of jam and then repeat with the remaining cake layers. *(you may need to add a small amount of water to the jam to make it easier to spread)*

Spread the whipped topping over the top and sides of the cake.

Garnish with fresh strawberries.

Serve immediately or refrigerate until serving.