Strawberry Cake

Cake:
1 box white cake mix
1 3-oz. box strawberry Jell-O
1 1/4 c frozen strawberries in syrup, thawed and pureed
4 eggs
1/2 c vegetable oil
1/4 c water

Frosting:
1 8-oz. package cream cheese, softened
1/2 cup butter, softened
1/4 c frozen strawberries in syrup, thawed and pureed
8 c powdered sugar
dash salt
2-3 drops red food coloring (optional)

Prepare two 9-inch round cake pans by greasing and flouring. In large bowl, mix cake mix (dry), Jell-O, pureed strawberries, eggs, oil, and water. Beat on low speed until combined. Beat at medium speed for 2 minutes. Pour into cake pans. Bake at 350°F for 22-25 minutes or until toothpick inserted into center comes out clean. Cool 10 minutes. Remove from pans and cool completely.

Meanwhile, make frosting by beating cream cheese and butter until creamy. Add strawberry puree. Beat until combined. Add powdered sugar and salt and beat until creamy and smooth. Add red food coloring if desired. Frost in between layers of cake and on top and sides of cake. Store in refrigerator.