



ONE BOWL STRAWBERRY BUNDT CAKE 🍰

16 oz. box white cake mix
3 Tbsp. all-purpose flour
3 large eggs
3/4 C water
1/2 C vegetable oil
1/2 bag of strawberry
flavored gelatin (I used 6
oz box)
1 C diced fresh Bobalu
strawberries
Powdered sugar, for
topping (I used a little over
1/4 cup)

Preheat oven to 350 degrees F. Spray non-stick surfaced 10 cup Bundt pan with cooking spray. Set aside. In large bowl, combine all cake ingredients except strawberries and mix with electric mixer on low until combined, then on high for about 2 minutes. Fold in strawberries. Pour into prepared Bundt pan and smooth surface. Be sure to leave at least 2 inches on the top when adding filling. Bake for 40 - 45 minutes or until toothpick inserted into center comes out clean. Cool in pan for 10- 15 minutes, then invert onto serving plate and cool. Once cooled, use a sieve to gently sprinkle powdered sugar over the top and sides. Enjoy! 🍓