

Mom's Strawberry Glaze Birthday Cake

Prepare a white cake mix according to package directions and bake in two 8" or 9" round pans.
Cool on wired racks.

Glaze Filling/Topping:

- 1 qt. fresh strawberries
- $\frac{3}{4}$ cup granulated sugar
- 2 tbsp. cornstarch
- 1 $\frac{1}{2}$ cups cold water
- 2 tbsp. strawberry gelatin

Directions:

Combine sugar, cornstarch and water in pan. Cook until thick and clear, stirring constantly.

Remove from heat and dissolve strawberry gelatin in hot sauce.

Cool glaze and add thick berry slices.

Place in refrigerator until glaze is solid enough to spread on cake.

Spread half of berry mixture between cake layers and the remaining half on top.

Frost sides with Cool Whip or sweetened whipping cream before serving - approximately 3 cups.
Garnish with additional strawberries.