

## Quick Birthday Cake©

### Cake—Ingredients:

1 lemon pudding pound cake from Kroger™ or Publix™

### Method:

Cut a thin layer of the sugar top off (have it for a snack!) and cut the remaining cake into 3 layers.

### Nuts—Ingredients:

1 oz. Kerry Gold™ Irish Butter  
2 cups pecans  
1 Tbsp. sugar

### Method:

Preheat conventional oven to 350°, convection oven to 325°.

Put butter on a cookie sheet and melt in the oven. Put the pecans in a Ziploc™ bag and pound into small pieces. Add sugar to the bag and shake. Fold nut mixture into the melted butter and toast about 8 minutes or until golden brown. Stir often. Cool.

### Cream—Ingredients:

1 Tbsp. plain gelatin  
3 Tbsp. lemon juice  
1/4 cup Peachtree Schnapps™ or other fruit liqueur  
16 oz. strawberries (save 7 whole ones for decoration)  
3 1/2 cups whipping cream  
1–3 oz. pkg. Jello™ Instant White Chocolate Vanilla Pudding

### Method:

In a small pot, heat gelatin and lemon juice until gelatin is dissolved. Add schnapps and set aside. Cut strawberries into wedges with the egg slicer and set aside.

In a mixing bowl, whip cream and instant pudding until stiff with the Magic Wand using the flat blade. Slowly whip in cooled gelatin mixture.

Put 1/3 of the cream into a decorator bag. Take 1/3 of the cream and fold in the strawberries. Put on the first and second layers of the cake. Put the third layer on top and cover the entire cake with the remaining cream. When the nuts are cool, cover the sides of the cake.

Decorate the top of the cake with the cream in the decorator bag, strawberries and sparklers.

*Hint: After making cake, keep in refrigerator about an hour, then stick toothpicks in the top and cover with plastic.*

*Hint: If you do not use sparklers, stick candles in three whole strawberries and use as decoration.*

*Hint: Make the cake two days ahead, but do not put the nuts on the sides until ready to serve.*

