

April Fool's Day

Unbeetable Strawberry Spice Cake

1 (16 ounce) jar pickled beets
1/2 cup cold water or beet juice
2-1/2 cups sifted all purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/2 cup unsalted butter, softened
1-1/2 cups granulated sugar
2 eggs
1/2 to 1 cup coarse chopped walnuts

Grease a 9-inch Bundt pan with Baker's Joy; preheat oven to 350 degrees F.

Drain the juice from the beets; set juice aside for later use. Process sliced beets in food processor until smooth or 1 cup fine chopped beets. Stir water or beet juice into the chopped beets. Set aside.

In a medium sized bowl, add sifted flour, baking powder, baking soda, cinnamon, ginger, nutmeg, and cloves, mix to combine. Set aside.

In a mixing bowl, cream softened butter and sugar; add eggs one at a time; beat well until blended. Alternately mix in the dry ingredients and reserved beets to the butter mixture, starting with the dry ingredients using medium/low mixer speed. Fold in chopped walnuts. Spoon evenly into greased 9-inch Bundt pan. Bake in preheated 350 degree oven for 55 minutes or tests done.

Cool on rack 10 minutes; loosen cake edges; remove from pan. Cool completely before glazing.

Cream Cheese Glaze:

4 ounces cream cheese, softened
1/2 cup sifted confectioners' sugar
1 teaspoon vanilla
2 to 3 Tablespoons low fat milk or as needed

1/4 teaspoon reserved beet juice
2 Tablespoons chopped walnuts or as desired
1 quart fresh strawberries or as desired

In a small mixing bowl, mix cream cheese and sugar; add vanilla and milk until glaze consistency forms.

Remove 2 Tablespoons frosting to a small bowl; stir in beet juice until light pink color.

Slicer and mash half of the strawberries; add about 2 Tablespoons water or as needed to form a fresh strawberry sauce. Set aside.

Drizzle the vanilla glaze over the cooled cake; drizzle the pink glaze over, forming an attractive pattern. Sprinkle the top with chopped walnuts. Garnish the cake platter with fresh strawberries. Serve slices of cake with fresh strawberry sauce.

Yield: one 9-inch Bundt cake

*Note: The cake will have a rosy color if you use the beet juice. If you want a toasty brown cake, use water in place of juice.