

White Cake With Strawberries and White Chocolate Whipped Mousse

- 1 box White Cake Mix (do not use the directions on the box)
- 1 cup flour
- 1 cup sugar
- 1 cup sour cream
- 1 1/3 cup water
- 2 Tablespoons oil
- 4 egg whites
- 1 quart of strawberries - divided (or more if you like them)
- water
- Sweetener of your choice

Instructions:

1. Preheat oven to 350*. Line 2 - 9 inch round cake pans with parchment paper and set aside.
2. In a mixer add the cake mix, flour, sugar, sour cream, water and oil. Mix until combined. Then add 1 egg white at a time. Once all the eggs are in, mix for about 90 seconds.
3. Divide the cake batter between the 2 cake pans. Bake for about 22-25 minutes until a knife come out clean. If you need to add more time, do it in 3 minute increments.
4. Let cool completely. Put one cake on a plate or cake stand. I like to flip the cake into my hand and remove the parchment paper and then put it baked side down on the cake plate. Trim the cake to make it even. (You can place the cakes in the freezer to handle them easier.)
5. Dice the strawberries. Mix the strawberries in about 3 Tablespoons of water and a sweetener of your choice. I like 1 packet of Stevia but you can also add 2 teaspoons of sugar. Let sit for about 10 minutes and drain the excess water. **Save some of the strawberries for the topping.**
6. Top the first layer of the cake with strawberries. Then place the second layer of cake onto the strawberries.

Whipped White Chocolate Mousse

- 2 cups of heavy whipping cream
- 1/3 cup of powdered sugar
- 1 Small box of instant white chocolate pudding
- 1/4 cup of milk (to help get the desired consistency)

Instructions:

1. About 1 hour before you are going to make the whipped topping place the bowl and mixer into the freezer.
2. Place the heavy whipping cream into the mixing bowl and whip until soft peaks form.
3. While the mixer is on, slow add in the powdered sugar and pudding mix.
4. Test it when it's combined. If its too thick you can add the milk to make it a little thinner.
5. Once you place the top layer on the cake you can cover the cake in the Whipped White Chocolate mousse.
6. Top with more strawberries and enjoy within a few hours. You can also refrigerate the cake and let it sit out in room temperature before you serve it.