Ingredients:

Dough:

150 g unsalted butter

4 eggs

1 cup sifted flour

1.5 cup caster sugar (about 220g)

1 tsp baking powder

2 boxes of strawberry jello (0.3 oz.= 8.5 g)

1-2 cups of fresh strawberries

1 tsp vanilla (or 1 pack of sugar vanilla, 16g.)

Cream Layer:

1 - 3 oz package of strawberry Jello (small box)
1 c boiling water
1/2 c sugar
8 oz package of cream cheese (one block), softened
1 cup heavy whipping cream

Directions:

Mix the butter with the sugar until nice and fluffy. Add eggs, one at a time mixing well. Mix flour with baking powder and add gradually to the batter. Mix well with vanilla.

Coat a cake pan with butter and dust with flour, tapping out the excess. Pour the batter into the baking dish. Bake in preheated oven in 350F (180C) for approx. 30 minutes.

Dissolve strawberry Jello with 1 cup boiling water. Let this mixture cool. In a large bowl, cream together sugar and cream cheese. In a separate bowl, whip the heavy cream to stiff peaks (don't make butter). Fold the whipped cream into the cream cheese mixture. Add the cooled strawberry Jello and hand whisk together. Pour cream mixture over cooled dough and chill until firm in the refrigerator.

Top with washed, drained and sliced strawberries. Return to fridge.

Dissolve 2 pkg. strawberry jello in 2 c. boiling water and mix for two minutes. Combine ice cubes and 1/2 c. cold water to make 1 1/4 cups. Add to jello, stirring until slightly thickened. Remove any unmelted ice. Wait until it will start more thickening and gently spoon jello over strawberries.

Chill until firm about 3 hours.

Cut into squares to serve.