

From the Kitchen of Alice Kikkawa – Enjoy!
Strawberry Guava Cake

From: Robert & Alice <robertalice@sbcglobal.net>
Sent: Saturday, March 17, 2018 2:27 PM
To: 'gin_ishida@ahoo.com' <gin_ishida@ahoo.com>
Subject: Guava Strawberry Cake

1 box Betty Crocker Super Moist Strawberry Cake Mix with Pudding
Follow cake baking directions. Replace water with guava nectar juice (carton)
Cool cake

Frosting:

1-8 ounce cream cheese
1 tub- 8 ounce cool whip
1 tsp. vanilla
1/3 cup sugar

Spread on cooled cake

Guava Glaze

2 Cups guava nectar
1/4 cup sugar
1/4 cup corn starch

Cook guava nectar and sugar on stove and stir until boiling. Take off stove. Mix corn starch with a little water so you can stir it.
Then add corn starch mixture into pot with the guava nectar and sugar and cook for 1 minute stirring continuously.
Let cool to room temperature. Hint- place pot in cold ice water to bring to room temperature faster. Glaze must be
At room temperature. Spread cooled guava nectar on frosting. Chill cake 4 hours before serving.

