

Sealed with a Kiss

109 e. oklahoma guthrie, ok 73044

knitting is our passion . . . eating is our hobby!



we are now a
Prairie Gypsies retailer!
featured product . . .
Strawberry Lavender Jam

Strawberry Lavender Cake

Cake Ingredients

- * 1 white or yellow cake mix
- * 1 jar **Prairie Gypsies' Strawberry Lavender Jam**

Icing

- * 8 oz. cream cheese, softened
- * 1 stick butter, softened
- * 4 c. powdered sugar
- * 1 tsp. vanilla

Prepare cake mix according to package directions. Add 3/4 of the jar of jam and blend well. Bake according to package directions, cool.

In a mixer or food processor, beat cream cheese and butter until smooth and soft. Gradually add powdered sugar, blending well until icing is soft and pliable but firm enough to spread. Add vanilla, blend.

Spread the remaining bit of Strawberry Lavender Jam as the filling between the cake layers. Ice the top and sides of the cake with cream cheese icing. Garnish with lavender blossoms and or fresh strawberries. **ABSOLUTELY DELICIOUS!**

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