

*Do you know where I found him? You know where he was?
He was eating a cake in the tub! Yes he was!*

From The Cat in the Hat Comes Back

Cat in the Hat Tub Cake

The Cat's cake is easy to make, but eating in the tub is difficult, indeed (and very messy).

Ingredients

- 1 purchased angel food cake
- $\frac{3}{4}$ cup heavy whipping cream
- $\frac{1}{4}$ cup sugar
- $\frac{3}{4}$ cup fresh strawberries, stems and leaves removed, or frozen, partially thawed, plus 5 extra berries

Directions

1. Place the cake on a cake stand or cake plate.
2. Using an electric mixer, beat the whipping cream until it stands in soft peaks.



3. Add the sugar and beat until the cream stands in firm peaks.
4. In a blender, puree the strawberries. Using a spatula, gently fold them into the whipped cream, which will lose some of its stiffness.
5. With the spatula, generously spread the outside of the cake with the whipped cream. Spoon the remainder into the center, filling it to the brim. Decorate the top with the extra strawberries.
6. Serve immediately, or refrigerate for up to one hour. (Any longer and you run the risk of the whipped cream getting oozy.) Cut the cake into wedges. Add another scoop of whipped cream to each wedge.

MAKES 10 TO 12 SERVINGS