Spaghetti-and-Meatball Cake

Recipe courtesy Food Network Magazine

		Level:	**Serves:**
Prep Time:	2 hr 0 min	Easy	10-12 servings
Inactive Prep Time:	--		
Cook Time:	--		

Ingredients

- 1 18.25-ounce box chocolate cake mix (plus required ingredients)
- 2 16-ounce tubs vanilla frosting
- 2 to 4 drops yellow food coloring 1/2 teaspoon cocoa powder
- 1 16-ounce bag frozen strawberries, thawed
- White chocolate, for grating

Directions

Make two 8-inch-round chocolate cakes as the cake mix label directs; cool completely. Crumble 1 cake into a bowl. Squeeze a handful of crumbs into a 2-inch ball; roll between your hands until smooth. Repeat to make 2 more cake balls.

Sprinkle some of the remaining cake crumbs on a clean surface. One at a time, roll the cake balls in the crumbs, pressing lightly to coat. If necessary, moisten the cake balls with water to help the crumbs stick.

Assemble the cake: Put the remaining whole cake on a serving plate or cake board. Spread about 1 1/2 cups vanilla frosting on the cake with an offset spatula; run the spatula around the sides to make it smooth.

Arrange the cake balls on the cake. Mix the remaining frosting, the yellow food coloring and cocoa in a bowl; transfer to a pastry bag with a small round tip. Pipe the yellow frosting around the cake balls in a figure-eight motion to look like spaghetti.

Make the strawberry sauce: Puree the strawberries in a food processor until slightly smooth with a few chunks. Spoon 1/2 cup strawberry puree around the meatballs to look like sauce.

Grate white chocolate on top of the cake to look like parmesan cheese. Serve the cake with the remaining strawberry puree on the side.