

# Good Eats Recipes

## Frozen Strawberry Banana Cake

### What You Need:

- 1 12-ounce pound cake
- 1 cup GOOD EATS Strawberry Jam
- 1/4 cup orange juice
- 2 pints strawberry sorbet, softened
- 2 pints banana-strawberry frozen yogurt, softened
- 1 10-ounce package frozen sliced strawberries in syrup, thawed
- 3 large ripe bananas, peeled, cut diagonally into 1/4-inch-thick slices
- Sliced fresh strawberries

### Directions:

Cut cake into 1/4-inch-thick slices. Arrange enough slices in bottom of 9-inch-diameter springform pan with 2 3/4-inch-high sides to just cover bottom, fitting tightly. Cook preserves and liqueur in heavy small saucepan over medium heat until reduced to 2/3 cup, stirring frequently, about 14 minutes. Spread half of preserves mixture over cake in pan. Freeze 10 minutes. Spoon sorbet over cake in pan; smooth top. Arrange more cake slices over to just cover sorbet. Spread remaining preserves mixture over cake. Freeze 10 minutes. Spoon frozen yogurt over cake; smooth top. Cover and freeze overnight. Puree thawed berries in processor. Cover and refrigerate until cold. Release pan sides from cake. Place banana slices around cake edge. Mound berries in center. Serve cake with sauce.