Strawberry Lemonade Bundt Cake

Strawberry Batter

2 c. cake flour

2 tsp. baking powder

1 tsp. kosher salt

4 T. unsalted butter softened

1 1/2 c. sugar

3 oz. package Strawberry Jello

1/4 c. canola oil

3 eggs room temperature

1 tsp. vanilla extract

16 oz. frozen strawberries well drained and blended

Lemonade Batter

2 c. cake flour

2 tsp. baking powder

1 tsp. salt

6 T. unsalted butter softened

11/2 c. sugar

3 oz. package Lemon Jello

6 T. canola oil

4 eggs room temperature

1 1/2 tsp. lemon extract

Glaze

2 c. powdered sugar

4 T. fresh lemon juice

1 T. butter melted

1 tsp. lemon extract

1/2 tsp. vanilla extract

To make strawberry batter:  cream butter for 1 minute.

Add sugar and strawberry jello and mix for 1 minute.

Add oil, eggs, vanilla and strawberry.

Fold in flour, baking powder and salt.

For lemon batter: Cream butter.

Add sugar and lemon jello.

Add oil, eggs and lemon extract.

Fold in flour, baking powder and salt.

Pour strawberry batter into greased bundt pan.

Pour lemon batter on top.

Bake 40-50 minutes at 350.

Cool 15 minutes.  Invert on wire rack and cool completely.

Combine glaze ingredients.

Remove cake from pan.

Drizzle over cooled cake.