Guava Cake

Ingredients

1 Strawberry Cake Mix (13 1/2 ounces)
3 1/3 c Guava Juice
3 Eggs
8 oz Cream Cheese (softened)
1/3 c Sugar (plus 1/2 cup)
1 t Vanilla Extract
8 oz Whipped Topping
1/4 c Cornstarch
1 pn Salt
3 T Water
1/3 c Coconut Oil (melted)

Instructions

1.Preheat the oven according to the cake mix package directions for a 9"Ã—13" cake and spray a 9"Ã—13" baking dish. Set aside.
2.In a large mixing bowl, add the strawberry cake mix, 1 1/3 cup guava juice, eggs, and coconut oil. Using an electric hand mixer on low mix for one minute then on medium for one more minute. Disregard the ingredients from the box.
3.Pour the batter into the prepared pan and spread it evenly. Bake according to the package directions, beginning to check the cake around 25 minutes. The cake is done when a toothpick inserted in the center comes out clean or with a few moist crumbs. Let the cake cool completely.
4.Beat the softened cream cheese with a hand mixer until smooth and fluffy. Add 1/3 cup sugar and

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vanilla and mix until combined. Gently fold in the Cool Whip. Refrigerate until ready to assemble the cake.
5.In a medium pot bring 2 cups of guava juice and 1/2 cup sugar to a boil. In a small bowl, whisk the cornstarch and water until completely smooth. Remove the pot from the heat and whisk in the cornstarch mixture. Return to the heat and boil for 1 minute, stirring constantly, until thickened. Strain the mixture through a sieve and cool completely.
6.Spread the cream cheese mixture evenly over the completely cooled cake. Gently spread the cooled guava topping evenly over the cream cheese layer. Cover and refrigerate until chilled and set. For the cleanest slices and best texture, refrigerate

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at least 2 hours or overnight before serving.