

Snowball Cake

Nancy Gong of Tai•Pan

Bundt pan or individual serving containers with covers

1 Angel Food Cake

2 Small packages Jello (make jello in advance)

(I like strawberry or berries and usually use sugar free)

1 Tub Cool Whip or other whipped topping (I use Lite)

Fresh Strawberries, Blueberries and or Mandarin Oranges

•Make Jello in advance.

• Slice Angel Food Cake into very thin slices.

If using Bundt Pan, line the pan with wax paper or plastic wrap.

• Place one layer of sliced cake all around the Bundt Pan.

If using individual containers place first layer of cake directly in container.

• Next spread a layer of stirred up jello.

• Then spread a layer of fruit.

• Now spread a layer of whipped topping.

• Repeat

• If using a Bundt pan, finish with cake layer.

Chill till firm. Invert on cake plate. Remove waxed paper or plastic wrap.

Dress with whipped topping. Slice cake pieces. Serve.

Or

• If using individual containers, finish with whipped topping layer.

Cover and chill till served.

Easy, no bake cake. A lo cal and very refreshing dessert on a hot summer day. Feels light going down. First served at Memorial Day Picnic, also a lunch dessert for the Hospice Regatta.