

## JELLO CAKE

Preheat oven to 350 degrees.

Serves 8 to 16

1 cake mix (I use Duncan Hines French Vanilla)  
3 oz. Box of raspberry jello  
1 cup cran-raspberry juice  
½ cup oil  
4 eggs

Mix all of the ingredients and beat with a mixer for two or three minutes. Grease and flour a bundt pan. (OR spray with Bakers' Joy or Pam's baking spray. Both are an oil-flour spray.) Pour batter in pan and bake at 350 degrees for 45 minutes or until cake tests done. Cool in pan for 20 minutes. Invert onto serving plate and frost when completely cool.

**FROSTING:** I use only Betty Crocker Rich and Creamy. Others tend to be too thin. Take frosting out of the can and put in a small saucepan. Heat on LOW temp – stand right there and watch and stir. When it first reaches a pouring consistency, use a large spoon to pour over cake, letting it run down the sides. It will take 4 or 5 large spoonfuls to go completely around cake. Decorate as you like. (A small vase or glass can fit in the middle of a bundt cake and hold a beautiful bouquet.) **DO NOT** melt the frosting in the microwave as it will be too thin.

**VARIETY:** Change the flavor by changing the cake, jello, or juice flavor. Chocolate cake / black cherry jello / cherry juice, yellow cake / lemon jello / lemonade, yellow cake / pineapple jello / pineapple juice. The possibilities are endless!

This cake stays moist a long time. You could even make it 2 days before serving. It also freezes well, so you could bake and freeze 3 weeks ahead. **DO NOT** frost before freezing. Frost **AFTER** the cake has defrosted.