

Raspberry Angelfood Dessert

(Great for pot luck – hard to do on the road!!)

1 angelfood cake (buy one in a form, make one, mix or from scratch)

1 pkg. frozen raspberries (a couple of cups fresh frozen)

1 small raspberry jello

250 ml. whipping cream - whipped stiff

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500 ml. whipping cream whipped stiff for 'icing'  
(OPTIONAL)

\* Separate the cake from the pan, but then put it back in the pan.

\* Cut a channel or trough in the cake and save the pieces.

\* Dissolve the Jello in 1 cup boiling water.

\* Add the frozen raspberries and set aside to 'gel' - stirring occasionally.

\* Whip 250 ml. cream and fold into raspberries when the jello becomes partly set.

\* Layer the raspberry/cream mixture and the cake pieces back in the channel you have cut into the cake.

\* Allow it to set - overnight, all day.....

- "Ice" with 500 ml. whipped cream before serving, if you want.

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NOTE: - I have tried this with Cool whip. Once.

Also very nice with lemon pie filling instead of raspberries and Jello. Feeds many.

Enjoy.....BZ