

One of my favorite cakes made and as far as I know created by my mother Dot Center:

Jell-O Fruit Cake

1 Angel food cake

1 Can of Mandarin orange slices (original used pineapple but it is tricky getting the jello to jell when you use pineapple due to the acid in it)

1 Package of sliced strawberries

(I suggest organic since regular strawberries are on Consumer Reports dirty dozen list)

2-3 Bananas

1 Large package of strawberry Jell-O

1 Angel food cake pan

Slice the cake into four layers. I find an electric carving knife to work well for this. Open and drain the oranges. Open and drain the strawberries (thaw ahead of time if frozen). Peel and slice the bananas into coin shaped pieces about 1/4 inch thick. Mix up the Jell-O. Lay the bottom layer of cake into the bottom of the pan being careful not to break it apart. Pour Jell-O over the cake filling the pan up to the top of the cake. Start with which ever fruit you want and cover the top of the bottom layer of the cake with it. Pour some more Jell-O over the fruit. Place another layer of cake on top of the first layer. Pour Jell-O, add another fruit and pour Jell-O over it. Add the third layer and repeat the process with the third fruit. Place the fourth (top) layer of the cake on and pour the remaining Jell-O over the cake or until the pan is full. Put the cake in the refrigerator to jell. I usually leave it over night but one need leave it only as long as it takes the Jell-O to jell. To serve cut a slice and carefully lift the slice out using a utensil that provides as much support as possible. Place the slice on a plate and add the whipped topping of your choice.