

THE LOPSIDED
CHRISTMAS
CAKE

WANDA &
BRUNSTETTER
& JEAN BRUNSTETTER

Grandma's Christmas Cake

Ingredients:

3 cups sifted cake flour	1¼ cups milk
2½ teaspoons baking powder	1 small (3 ounce) box red Jell-O
½ teaspoon salt	1 small (3 ounce) box green Jell-O
1¾ cups sugar	1 (8 ounce) tub Cool Whip
⅔ cup butter	
2 eggs	
1½ teaspoons vanilla	

Preheat oven to 350 degrees. Sift flour, baking powder, and salt together in a bowl and set aside. In mixing bowl, cream sugar and butter. Add eggs and vanilla. Beat until fluffy, scraping down sides of bowl frequently. Slowly beat in flour mixture alternately with milk. Mix batter thoroughly and pour into two greased and floured 9-inch round pans.

Bake for 30 to 35 minutes or until done. Cool. Prick cakes several times with fork and leave in pans. Dissolve red Jell-O in 1 cup boiling water and carefully pour over one cake. Dissolve green Jell-O in 1 cup boiling water and pour over other cake. Refrigerate overnight or for a few hours.

Take cakes out of pans using spatula and put on plate, one on top of the other, spreading filling between layers (see recipe below). Frost cake with Cool Whip. Decorate with red and green sprinkles if desired.

Filling:

1 (8 ounce) package cream cheese, softened	1 (8 ounce) tub Cool Whip
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In bowl, mix cream cheese and Cool Whip until thoroughly combined.