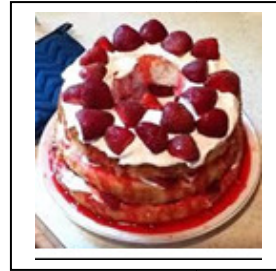


MEL'S MOTHER'S JELLO CAKE

INGREDIENTS

1 cup cake flour
 $\frac{3}{4}$ cup sugar + 2 tablespoons sugar
12 large egg whites, MUST be room temperature
1 $\frac{1}{2}$ teaspoons cream of tartar
 $\frac{1}{4}$ teaspoon
 $\frac{3}{4}$ cup sugar (additional)
1 $\frac{1}{2}$ teaspoons vanilla extract
 $\frac{1}{2}$ teaspoon almond extract
Tub of cool whip
1 pkg of strawberry Jello
1 lb fresh strawberries



DIRECTIONS

Note: For those not use to making angel food cakes Don't get any yoke in the whites, if you do throw out and start over. I always separate the egg in a glass first, if no yoke pour into measuring container. (a store bought angel food cake works perfectly well.)

Preheat oven to 375°.

DO NOT GREASE PAN.

I always use a two piece angel food cake pan for ease in getting cake to come out.

Sift the cake flour and $\frac{3}{4}$ cup + 2 Tbsp sugar; set aside. Combine the extracts in a small bowl; set aside. Beat egg whites, cream of tartar and salt until it forms peaks. Add the other $\frac{3}{4}$ cup of sugar slowly, and then beat on high until stiff peaks form. If you have a mixing guard for your mixer bowl now would be a good time to attach it. Beating on low, add flour mixture and extracts slowly. Make sure you fold in the sides and bottom of your mixing bowl. (You can fold in flour mixture by hand but this way is faster.) Spoon into an angel food cake pan, move a knife through batter to remove air pockets.

Bake 30-35 minutes or until top springs back when touched lightly with finger. Invert pan onto a tin funnel to cool completely. To remove the cake from your pan, run a knife around the rim of the cake pan just to get the 'crust' away from the pan. Then firmly spank the sides of your pan. You could use a knife but this sometime tears the sides of the cake. Invert onto your serve plate then take the knife to the now top which was the bottom of your pan and gently cut cake away from the pan insert. No need to cut around the center tube as you just give the cake a gently but firm tap or downward shake on to the plate, or you can pick up plate while holding onto the pan insert with your thumbs and firmly strike the bottom of the plate onto a folded towel. (Just give it a slam down on the towel/table).

When the cake is completely cool place back in angel food pan. Take a wooden skewer and poke holes in the cake from the top town. If using a two piece pan be sure to run foil around pan to keep from leaking. Mix the Jello according to package directions, and pour over the cake. The Jello will percolate through the holes you poked in the cake. Chill for at least three hours in the refrigerator. When cake is cool and Jello has set remove the cake from the pan and slice in three layers. Place a layer of cool whip and strawberries between each layer and on top of cake.