

Dessert

Red, White & Blueberry Poke Cake

Elisabeth Schulz - Blossvale, NY

Taste of Home Magazine - June/July 2012

Servings: 12

Preparation Time: 40 minutes

Bake Time: 30 minutes

1 package (18 1/4 oz) white cake mix

1 1/4 cups water

2 eggs

1/4 cup canola oil

STRAWBERRY GELATIN

1 1/2 cups fresh strawberries

1/2 cup water

1 cup plus 2 tablespoons sugar

1 tablespoon strawberry gelatin

BLUEBERRY GELATIN

1 cup fresh blueberries

3/4 cup water

2 tablespoons sugar

2 tablespoons berry blue gelatin

FROSTING AND FILLING

2 1/2 cups heavy whipping cream

1/3 cup confectioner's sugar

Preheat oven to 350 degrees.

In a large bowl, combine the cake mix, water, eggs and oil. Beat on LOW speed for 30 seconds. Beat on MEDIUM speed for 2 minutes.

Pour into two greased and floured 8-inch round baking pans.

Bake for 30 to 35 minutes or until a toothpick inserted near the center comes out clean. Cool completely in the pans on wire racks.

For the strawberry gelatin, in a small saucepan, combine the strawberries, water and sugar. Bring to a boil. Reduce the heat. Simmer, uncovered, for 2 to 3 minutes or until the berries are soft. Strain into a small bowl. Discard the pulp. Dissolve the gelatin in the syrup. Cool to room temperature. Repeat the steps to make the blueberry gelatin.

Use a skewer to poke holes in the top of each cake layer. Pour the cooled strawberry mixture over one cake. Pour the cooled blueberry mixture over the remaining cake. Cover the cakes with plastic wrap. Refrigerate until the gelatin is set, about 2 hours.

In a large bowl, beat the cream until it begins to thicken. Add the confectioners' sugar. Beat until soft peaks form.

Run a knife around the edge of the pans. Remove the strawberry cake to a serving plate. Spread with one cup of the whipped cream. Top with the blueberry cake. Frost the cake with the remaining whipped cream.

Chill 1 hour before serving.

Per Serving (excluding unknown items): 448 Calories; 27g Fat (53.3% calories from fat); 4g Protein; 50g Carbohydrate; 1g Dietary Fiber; 103mg Cholesterol; 231mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 5 1/2 Fat; 3 Other Carbohydrates.