

# Cherry-Cranberry Cassata

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*1 loaf (16 ounce) butter  
pound cake  
plastic wrap  
1 cup vanilla pudding  
1 1/4 teaspoons pumpkin  
pie spice (or ground  
cinnamon), divided  
1 cup cherry pie filling  
1/2 cup deli cranberry relish  
2 cups frozen whipped  
topping, thawed  
1/2 cup chocolate shavings*

Line a loaf pan with plastic wrap, letting the wrap overhang the sides.

Remove the loaf from its box and cut into thirds lengthwise, slicing the top of the cake flat.

In a bowl, combine the pudding and one teaspoon of pumpkin pie spice.

In another bowl, combine the cherry pie filling and cranberry relish.

Place the bottom cake slice into the loaf pan. Spread 3/4 cup of the relish mixture over the slice, making a well down the length of the center. Then spoon 1/2 cup of the pudding into the well. Place the middle cake slice on top, pressing down slightly. Repeat the relish and pudding layers. Top with the remaining cake slice.

Use the overhanging plastic wrap to tightly wrap the cake.

Chill for one hour or overnight. Thaw the whipped topping. Remove the cake from the pan. Invert onto a serving platter. Remove the plastic wrap.

Spread whipped topping evenly over the top of the cake. Sprinkle with the remaining 1/4 teaspoon of pumpkin pie spice and chocolate curls.

Slice with a serrated knife. Serve.

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Per Serving (excluding unknown items): 585 Calories; 5g Fat (7.9% calories from fat); 9g Protein; 130g Carbohydrate; 2g Dietary Fiber; 17mg Cholesterol; 835mg Sodium. Exchanges: 1 Fat; 8 1/2 Other Carbohydrates.