

No-Bake Italian Rum Cake

Nancy Field

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*2 small packages instant
chocolate pudding
2 small packages instant
vanilla pudding
6 cups milk
2 boxes Stella D'Oro anise
sponge cookies
2 bottles rum flavoring
1 container (12 ounce) Cool
Whip Lite®
maraschiano cherries (for
garnish)
walnut meats (for garnish)*

Prepare each flavor of pudding mix using three cups of milk each. Set aside.

Split the cookies lengthwise. Lay the cookies in a 13x9-inch pan to cover the bottom.

Dilute one bottle of rum flavoring with water to make 1/4 cup. Sprinkle over the cookies. Spread the chocolate pudding over the cookies. Then spread one-half cup of the Cool Whip. Sprinkle half of the walnuts and cherries on the top.

Spread a second layer of cookies over the filling. Dilute the rum flavoring as before and sprinkle over the cookies. Spread the vanilla pudding on top and then the remaining Cool Whip. Decorate with the remaining cherries and walnuts.

Refrigerate for a few hours before serving.

Per Serving (excluding unknown items): 909 Calories; 49g Fat (48.6% calories from fat); 48g Protein; 69g Carbohydrate; 0g Dietary Fiber; 199mg Cholesterol; 720mg Sodium. Exchanges: 6 Non-Fat Milk; 9 Fat; 0 Other Carbohydrates.