

BERRY MERINGUE CAKE

1 Box Yellow Cake Mix 4 eggs separated
2/3 Cups sugar plus 2 TBS sugar
1/4 Cup slivered blanched almonds
1 Pkg Frozen Raspberries or Strawberries, drained
1/2 Pkg Knox Gelatin
1 Cup Whipping Cream 2 TBS sugar

Follow directions on package, using 4 egg yolks instead the eggs as directed. Spread batter into 3 greased and floured 9 inch pans.

Beat 4 egg whites with a few grains of salt until frothy. Gradually beat in 2/3 cup sugar. Spread this meringue over the batter. Sprinkle



with 2 TBS sugar and 1/4 cup slivered almonds.
Bake at 350 for 35 to 40 minutes. Cool in pan
for 15 minutes. Remove from pan. Cool on rack
meringue side up.

Defrost and Drain the berries. Heat the drained
liquid and stir in 1/2 pkg Knox Gelatin. Mix
the berries with this and then fold in the
whipped cream. (whip with 2 TBS sugar)

Cover meringue side with this mixture and
repeat each layer making a 3 layer cake.

Decorate with berries or candy hearts.

AUNT MARGARET