



No Bake Easter Cake

2 envelopes unflavored gelatin
1 cup crushed pineapple, drained (keep the juice)
1 cup pineapple juice (add water, if needed to make cup)
1/2 cup sugar
1/8 teaspoon salt
1 tablespoon lemon juice
1 tablespoon lemon zest if available
2 cups whipping cream (+1 more for topping)
4 teaspoons sugar

2 teaspoons vanilla
1 store-bought Angel Food Cake
optional, 1/2 pint of fresh strawberries, sliced

Whipped Cream Topping

1 cup whipping cream
2 teaspoons sugar
1 teaspoon vanilla

Dissolve gelatin in 4 tablespoons cold water. Add 1 cup boiling water, and stir till lumps are gone. Add pineapple, pineapple juice, sugar, salt and lemon juice. Mix well and refrigerate to cool, about an hour. When partly gelled, beat 2 cups of whipping cream, 4 t sugar and 2 t vanilla in a cold bowl just until peaks form. Fold the whipped cream into the gelled mix.

Break up the angel food cake into 1" chunks. In an angel food cake pan or Bundt or other round pan, make layers of the cake, the gelled mixture and if using, sliced strawberries, ending with the gelled mixture. Refrigerate over night. When set, loosen around the edges and turn onto a plate. Frost with the whipped cream topping, made as you made the other whipped cream.

Fill most of the hole with whipped cream and nestle your surprise filled eggs in the indent. Best when kept refrigerated until ready to serve.