

Strawberry Angel Trifle

1 pkg white angel food cake, (1 step – easiest),
5 c (1250 ml) strawberries, fresh or frozen and thawed,
1 – 6 oz package red jello,
2 pkg Knox gelatin (prepared as on box),
 $\frac{3}{4}$ c sugar (for frozen) or 1 c sugar (for fresh),
2 c boiling H₂O, 1 $\frac{1}{2}$ c whipping cream,
 $\frac{1}{4}$ c sifted icing sugar.

Prepare angel food mix according to pkg. Cool. Mash $\frac{1}{2}$ the berries and combine in saucepan with gelatins, sugar, and boiling water. Heat gently just until dissolved. Chill until mixture slightly thickens. Reserve a few whole berries for garnish and slice remainder into gelatin mix. Stir well.

Cut or tear cake into small cubes. Put $\frac{1}{2}$ cake into glass serving bowl. Cover with $\frac{1}{2}$ the gelatin mixture. Repeat layers. Chill until set. Beat whipping cream and icing sugar to stiff peaks. Spread over strawberry mixture. Garnish.

Serves about 15.