

STRIPE-IT-RICH CAKE

"Just fill, frost and stripe for an eye-catching delight!"

- 1 package (2-layer size) cake mix or pudding-Included cake mix
- 2 packages (4-serving size) JELL-O® Brand Pudding and Pie Filling, any complementary flavor except lemon
- 1 cup confectioners sugar
- 4 cups milk
- 2 tablespoons butter or margarine

1. Prepare cake mix as directed on package, baking in 13 x 9-inch pan.
2. Remove from oven. Poke holes at once down through the cake to the pan with the round handle of a wooden spoon (or poke holes with a plastic drinking straw, using a turning motion to make large holes). Holes should be at 1-inch intervals.
3. Only after poking holes, combine pudding mix with sugar in saucepan. Gradually stir in milk; add butter. Cook and stir over medium heat until mixture comes to a full boil.
4. Quickly pour hot pudding evenly over warm cake, into the holes to make the stripes and over the top to "frost" the cake. Chill at least 2 hours. Store cake in refrigerator.