

Jell-o Swirl Cake

295 mL all-purpose flour (250+15+15+15)
10 mL baking powder
2.5 mL salt
80 ml shortening
½ pkg. Jell-o Powder or pudding

210 mL granulated sugar (125+80+5)
2 eggs
5 mL vanilla
155 mL milk



1. Preheat oven to 350°F (180°C).
2. Grease 1 20-cm pan with cooking spray or shortening and lightly dust with flour.
3. mix together flour, baking powder, and salt. Set aside.
4. Cream together shortening and sugar in a large bowl using an electric mixer or wooden spoon. Beat in eggs and vanilla until light and fluffy.
5. Add dry ingredients to the creamed mixture alternating with the milk. Make three dry and two liquid additions, combining lightly (at low speed) after each. (Dry-Liquid-Dry-Liquid-Dry)
6. Remove ½ cup of batter into a small soup bowl. Into this batter mix in ½ package of Jell-o flavoring mix until well blended.
7. Pour vanilla batter evenly into pan. SPOON flavored batter over vanilla batter and using a butter knife, SWIRL flavors together lightly.
8. Bake in preheated 350°F oven for 20 to 30 minutes, or until cake springs back when lightly touched.
9. cool completely on wire racks before frosting.

FROSTING

½ cup butter or margarine
2 cup icing sugar
1 tsp vanilla or other extract
2-3TBSP milk

1. In a large mixing bowl, beat the butter until creamy
2. Add the icing sugar, vanilla and milk and beat until well blended.
3. continue to beat until frosting is fluffy and creamy.
4. Add up to 1 TBSP of additional milk if you feel that the frosting is too thick.