

Easy Boston Cream Pie

1 package (6-serving) Jell-O Pudding – vanilla or banana cream flavor
2 1/3 cups milk
1 square Baker's unsweetened chocolate
1 tablespoon butter or margarine
1/2 cup thawed Cool Whip or prepared Dream Whip
1 baked 8" or 9" yellow cake layer, cooled

Combine pudding mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Measure 1 cup pudding into bowl. Add chocolate and butter and stir until melted. Cover both pudding surfaces with plastic wrap and chill.

Beat chilled vanilla pudding just until smooth. Fold in whipped topping. Split cake layer in half horizontally to make 2 layers. Place 1 cake layer on serving plate. Spread with vanilla pudding mixture and top with second layer. Beat chilled chocolate flavored pudding until smooth and creamy. Spread over cake. Chill at least 1 hour. Makes 6 to 8 servings.

Mexican Fruit Cake

3 eggs
2 cups flour
2 cups sugar
2 teaspoons baking soda
1 20-ounce can crushed pineapple with juice
1 cup nuts

Mix all together and place in a 9"x13" greased and floured pan. Bake at 350°F for 40-45 minutes. Ice while hot.

Icing:

Blend together:
1 large package Philadelphia creamed cheese
2 cups 10X sugar
1 stick oleo
1 teaspoon vanilla

Chocolate Chip Cake

1 1/2 sticks butter
1 1/2 cups sugar
3 eggs
1 1/2 cups sour cream
1 1/2 teaspoons vanilla
3 cups flour
2 1/4 teaspoons baking powder
1 1/2 teaspoons baking soda

Topping:
3/4 cup sugar
1 1/2 teaspoons cinnamon
1 6-ounce bag chocolate chips

Cream butter, sugar and eggs. Add sour cream and vanilla. Blend well. Sift flour, baking powder, and baking soda and add to mixture. Grease and flour 9"x13" baking pan. Pour 1/2 of batter into pan and top with 1/2 of topping. Repeat. Bake at 350°F for 30 minutes.