

English Trifle Cake

3 cups Bisquick baking mix	¼ cup + 2 tablespoons raspberry jam
1 cup sugar	1 package (3½ ounces) vanilla instant pudding and pie filling
¼ cup shortening	1 cup fresh raspberries or 1 package (12 ounces) frozen raspberries, thawed and drained
1 cup milk	1 cup chilled whipping cream
2 teaspoons vanilla	½ cup toasted sliced almonds
2 teaspoons almond extract	
2 eggs	
¼ cup sherry, if desired	

Heat oven to 350°F. Grease and flour 2 round 9" pans. Beat baking mix, sugar, shortening, milk, vanilla, almond extract and eggs in large bowl on low speed, scraping bowl constantly, 30 seconds. Beat on medium speed, scraping bowl occasionally, 4 minutes. Pour into pans. Bake until wooden pick inserted in center comes out clean, 30 to 35 minutes. Cool 10 minutes; remove from pans. Cool cake completely on wire rack.

Split cake to make 4 layers. (To split, mark side of cake with wooden picks and cut with long, thin knife.) Sprinkle 1 tablespoon sherry over each layer. Spread 2 tablespoons jam over each of 3 layers. Prepare pudding and pie filling as directed on package for pudding. Place 1 jam-topped layer, jam side up, on serving plate; spread with about ½ cup pudding. Top with 1/3 of the raspberries. Repeat with cake layer, pudding and raspberries 2 times. Top with remaining cake layer; spread with remaining pudding. Beat whipping cream in chilled bowl until stiff. Frost sides of cake with whipped cream; sprinkle almonds over top. Refrigerate at least 1 hour but no longer than 4 hours. 24 servings.

Oatmeal Cake

1¼ cups boiling water	1½ cups sifted flour
¼ pound butter, cut in pieces	1 teaspoon cinnamon
1 cup quick oats	1 teaspoon baking powder
1 cup white sugar	1 teaspoon baking soda
1 cup brown sugar	Cake Topping (see recipe)
2 eggs	

Mix water, butter and oats together and let stand, covered, for 20 minutes. Combine sugars, eggs, flour, cinnamon, baking powder and baking soda, blending well. Stir in oatmeal mixture, blending well. Spoon into 9x13" pan and bake for 35 minutes at 350°F. Test for doneness. Meanwhile, make topping, and spread over hot cake. Makes one cake, about 8 servings.

Cake Topping:

6 tablespoons butter	¼ cup chopped walnuts
¼ cup evaporated milk	½ cup coconut
½ cup sugar	½ teaspoon vanilla

Heat butter with milk until butter melts. Add sugar, nuts, coconut and vanilla, mixing well. Spread on hot cake.