

Raspberry Cake Dessert

 CONVENIENCE  FOOD RECIPE

TO PREPARE: 10 MIN.

TO BAKE: 20 MIN.

- 1 pkg. white cake mix
- 4 teaspoons raspberry extract
- 3 drops red food coloring

1. Prepare pan according to directions on package, using a 15x10x1½-in. jelly-roll pan.
2. Prepare cake mix according to directions on package. Blend in the raspberry extract and food coloring. Turn into prepared pan and spread evenly.
3. Bake at 375° F 20 min., or until cake tester or wooden pick comes out clean when inserted in center of cake, or until cake surface springs back when lightly touched.
4. Remove from oven. Cool and remove from pan as directed on package. Cool completely.
5. Cut cake in half crosswise. Spread Raspberry-Lemon Chiffon Filling over top of one layer. Cover with the second layer. If necessary, hold layers in position with wooden picks. Chill until ready to use. To serve, cut into squares. Top each serving generously with **sweetened whipped cream**. If desired, tint whipped cream a delicate pink. 12 servings

Raspberry-Lemon Chiffon Filling

 CONVENIENCE  FOOD RECIPE

TO PREPARE: 12 MIN.

TO CHILL: 1 HR.

- 1 10-oz. pkg. frozen raspberries, thawed
- 1 pkg. lemon-flavored chiffon pie filling mix
- ½ cup chilled whipping cream

1. Drain thawed raspberries thoroughly (reserve sirup for use in other food preparation).
2. Set a bowl and rotary beater in refrigerator to chill.
3. Prepare lemon-chiffon pie filling mix according to directions on package.
4. Using chilled bowl and beater, beat whipping cream until of medium consistency (piles softly). Fold into the lemon-chiffon filling. Fold in the drained raspberries. Chill in refrigerator or over ice and water until mixture begins to gel.
5. When lemon-chiffon filling is of desired consistency, spread over cake layer as directed in Raspberry Cake Dessert.

Golden Punch

TO PREPARE: 12 MIN.

- 3 cups freshly prepared tea (cool at room temperature)
- 1½ cups sugar
- 3 cups water
- 3 cups unsweetened pineapple juice
- 1½ cups lime juice
- 1 6-oz. can frozen orange juice concentrate (do not reconstitute)
- 3 cups ginger ale, chilled

1. Mix sugar and water in a saucepan. Set over low heat and stir until sugar is dissolved. Increase heat, cover, and boil 5 min. Remove from heat; set aside to cool.
2. Combine in a large bowl the tea, pineapple juice, lime juice, and orange juice concentrate. Stir to blend ingredients. Chill in refrigerator.
3. When ready to serve, pour chilled fruit-juice mixture into a punch bowl. Pour in the sugar sirup and chilled ginger ale; stir to blend thoroughly. If desired, a decorative ice block may be floated in the punch. About 3 qts. punch

To Decorate Punch Bowl—Trim stems of daisies, sweetheart roses, or other small flowers. Fasten flowers around edge of bowl with pieces of cellulose tape. Fasten two flowers onto ladle handle and one flower onto each punch-cup handle.

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