



Cassata Cake

Submitted by: Carolyn Benenati

Cake

3 egg whites	1/3 C oil
1 pkg white cake mix	2 t almond extract
1 C water	

Preheat oven to 350°. Grease and flour 2 (8 or 9) inch round pans.

Beat egg whites until soft peaks form, about 1 minute. In a large bowl, combine the rest of the above ingredients at low speed until moist, about 2 minutes. Fold in egg whites. Bake at 350 for 35 - 40 minutes. Cool 15 minutes and then remove from pan.

Filling and Frosting

1 C whipping cream	1 C miniature chocolate chips
15 oz. container ricotta cheese	1 C chopped maraschino cherries
2 t vanilla	1 C chopped pistachios (reserve 2T)
1 can ready-to-spread vanilla frosting	5-6 cherry halves

Beat cream until soft peaks form. In a large bowl combine cheese and vanilla. Beat until smooth. Add the frosting and whipped cream. Blend until smooth. To half of the mixture add chips, nuts and cherries.

Split the cake layers in half. (*Hint: use dental floss*) Spread filling between layers. Frost cake with remaining mixture. Top with cherries and nuts.

Hint: If you use the cake layers, refrigerate the filling for about 15 minutes before filling and frosting the cake. Even easier method is to make the cake in a 13 x 9 pan and when it is cool, break it into small pieces. In a large bowl, combine cake pieces and the filling. Put the whole thing back into a 13 x 9 pan and frost with the remaining mixture. Refrigerate and then cut into squares. Also could be made in cupcake papers.

Servings : 12-14