

Berry Bavarian

Fran Dutton

1 small package strawberry jello, dissolved in 1 cup hot water and 1/2 cup ice water. Chill until slightly set and then whip.

2 - 10 ounce packages strawberries, drained (save juice for glaze)

1 pint whipping cream - whipped

1 angelfood cake. Take off brown edges and tear into bitesize pieces

Mix gelatin and cream together. Alternate in mold with cake.

Start with gelatin and end with gelatin. Chill until firm. Unmold on serving plate and drizzle glaze (as follows)

1 cup strawberry juice, 1 tablespoon cornstarch (mixed with a little juice), 2 - 3 drops red food coloring, 1 teaspoon margarine.

Heat juice, add cornstarch mixture. Cool until thickened. add margarine and coloring. Cool. Pour over cake and return to refrigerator.