

STRAWBERRY NEAPOLITAN

Val Puntillo

Ingredients:

Layer 1 (bottom):

- 1 cup butter – softened
 - 2 cups white sugar
 - 1 tsp vanilla
 - 2 eggs
 - ½ cup cocoa
 - 2 cups all-purpose flour
- **optional –nuts, raisins, chocolate chips

Layer 2 (middle):

- 2 cups milk
- 1 cup sugar
- 2 envelopes unflavored gelatin
- ½ cup cold water
- 1 pint sour cream
- 1 tsp vanilla

Layer 3 (top):

- 3 oz (1/2 package) strawberry Jell-o
- 1 cup cold water
- ¾ cup white sugar
- few drops Red food coloring
- 3 tbsp cornstarch

Directions:

Layer 1(bottom): Cream butter and sugar, add vanilla and eggs- stir together until smooth. Do Not Over Mix!! Pour in cocoa, flour and mix. Do Not Over Mix! **Fold in extras if desired.

Bake at 350 in a greased and floured pan for 25-30 minutes depending on thickness. Insert toothpick in center. If it comes out clean, it is done. Let cool!

Layer 2 (middle): Bring 2 cups of milk to a boil and shut off. Skim off top skim/foam that will form. Add 1 cup sugar- blend until smooth.

Dissolve 2 envelopes of the unflavored gelatin in ½ cup of cold water – stir until completely dissolved. Add to milk and sugar SLOWLY. Pour milk, gelatin, water and sugar mixture into 1 pint sour cream and blend on low speed until smooth. Add 1 tsp. vanilla. Keep at room temperature. Pour over layer 1 and let set until firm.

Layer 3 (top): Combine all ingredients. Cook on medium to low heat until clear – cool for 5 minutes. While cooling, dry berries and cut them in half. Lay cut berries pretty side up. Pour red mixture slowly over berries. Refrigerate until set. Serve with cool whip. ENJOY!!