

# Recipe Watermelon Cake

from the kitchen of \_\_\_\_\_

- 2 boxes Angel Food Cake Mix
- 1 bottle (1/4 oz) each red, green, & yellow food coloring
- 1/4 cup semisweet chocolate morsels
- 2 boxes (each 14.3 oz) creamy white pre-paring mix.

## FOR CAKE:

Prepare egg-white packet from 1 box of Angel food cake mix, following directions on box, and adding bottle of red food coloring to the water required. (over)

serves \_\_\_\_\_



Add flour packet as directed. Set this batter aside. Prepare egg-white packet from second box of mix, using enough yellow & green food coloring to tint the water required a medium yellow-green. Add second flour packet as directed. Next spread green batter on the bottom sides of 2 deep four-qt metal bowls. Now spread a cupful of red batter in bottom of each bowl. Sprinkle on about 10 choc. chips, add more red batter & chips until batter is used-up with batter. Bake at 375°F 30-40 min. until tops of cakes are well browned. Remove from oven & immediately slice off cake which may have risen above tops of bowls. Turn cakes over onto a wire rack - but do not remove bowls, and let cool. FOR FROSTING:



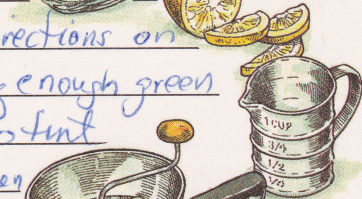
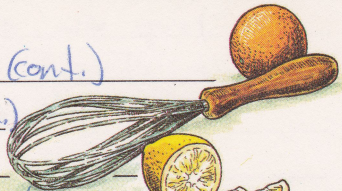
... The Better Value Towel

Empty both boxes of frosting (front)

# Recipe Water Melon Cake (cont.)

from the kitchen of Frostings (cont.)

mix into a large bowl, add  
required butter & water. Follow directions on  
box to prepare frosting, adding enough green  
(plus a little yellow) food coloring to tint  
frosting the "kind" deep green. When  
cakes are completely cooled, remove  
from bowls, and frost all but the  
flat (cut) surface. Cut one cake  
into 8 "watermelon" wedges. <sup>(over)</sup> serves



to keep the other cake sitting on its side,  
prop it up in back with cake scraps.  
Makes 2 cakes.