

ROCKY ROAD CAKE

2 envelopes Knox Unflavored Gelatine

2 cups milk

1 package (12 oz.) semi-sweet chocolate chips

1 cup coarsely chopped walnuts

1 container (9 oz.) frozen whipped topping,
thawed

1 pound cake, cut into cubes (about 1-½ qts.)

In medium saucepan, sprinkle unflavored gelatine over 1 cup milk; let stand 1 minute. Stir over low heat until gelatine is completely dissolved, about 5 minutes. Add chocolate and continue cooking, stirring constantly, until chocolate is melted. With wire whip or rotary beater, beat mixture until chocolate is blended; stir in remaining milk. Pour into large bowl and chill, stirring occasionally, until mixture mounds slightly when dropped from spoon.

Fold in nuts, whipped topping and cake. Turn into 9-inch springform pan or 8-cup bowl; chill until set. Makes about 10 servings.