

Amaretto Cake

Kate & Tim Hendron

The Church of St. Michael and St. George - St. Louis, MO - 1980

Yield: 8 to 10 servings

1 Sara Lee pound cake (do not substitute)

1/2 cup amaretto, divided

1 tub (8 ounce) chocolate

Cool Whip

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slivered almonds

maraschino cherries, halved

chocolate chips

Reserve some cherries (for garnish).

Line the bottom and sides of a bowl with cheesecloth.

Cut the cake lengthwise into 1/2-inch slices. Fit several slices around the sides and bottom of the bowl to cover the cheesecloth completely. Drizzle the cake with 1/4 cup of amaretto.

In a bowl, mix the chocolate Cool Whip, almonds, cherries and chocolate chips as desired.

Fill the cake lined bowl to the top with the chocolate mixture. Cover the filling completely with additional cake slices.

Freeze until firm.

Invert the bowl onto a platter and remove the cake from the bowl. Remove the cheesecloth. Drizzxle the cake with 1/4 cup of the amaretto.

Ice the cake with regular Cool Whip. Decorate with almonds, cherries and chocolate chips.

Freeze until ready to serve.

Per Serving (excluding unknown items): 328 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 36g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .