



Gammy's House Recipes

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Christmas Cakes

People are surprised to find jam sandwiched between the flaky pie crust and sweet cake topped with frosting. The combination is a real winner and makes a delightful dessert for Christmastime

Red and green sprinkles

Pastry for double-crust pie (9 inches)

1/2 cup seedless raspberry jam

1 package (18-1/4 ounces) red velvet cake mix

1 can (16 ounces) vanilla frosting

Roll pastry to 1/8-in. thickness. Cut into 2-1/2-in. circles. Press onto the bottom and 1/2 in. up the sides of greased muffin cups. Top each with 1 teaspoon of jam; set aside.

Prepare cake batter according to package directions; fill muffin cups three-fourths full. Bake at 350° for 14-16 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely. Frost with vanilla frosting and decorate with sprinkles.

Yield: 2 dozen.