

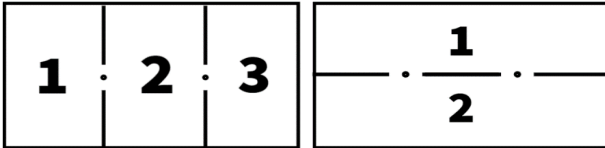
Easy Fruit Bar Cakes

Recipe Pictured on Page 89

- 1 BOX WHITE CAKE MIX (must use white cake for pretty bars and better flavor)
- 1 CAN PIE FILLING (YOUR CHOICE OF FRUIT)
- FRESH FRUIT
- 8 OZ. CONTAINER OF COOL WHIP TOPPING

Bake cake per package directions in a 13"x9"x2" sheet cake pan. Remove, cool 5-10 min. Then, flip out on parchment paper.

Cake: Cut sheet cake in to 3 wide sections crosswise or 2 long sections lengthwise.



Split each bar of cake into two layers. Stack pieces and trim off brown edges.

Filling:

Use can pie filling or mix $\frac{1}{2}$ can pie filling with 8 oz. room temperature cream cheese for a richer bar cake. Wash, dry and slice fresh fruit if using.

Place bottom layer of bar on serving plate. Place filling on bottom layer and top with pieces of fruit. Now put top cake layer on bar. Place a thick layer of cool whip (or whipping cream). Swirl top and add pieces of fresh fruit or canned drained fruit for garnish.

Option: Lemon, use lemon filling and grated lemon zest on top. Lightly zest outside yellow part of lemon being careful not to get white pulp in it.