

## *Strawberry Jell-O Cake*

*Stacy Lundy*

$\frac{2}{3}$  cup oil

1 small box strawberry Jell-O

1 cup fresh strawberries

4 eggs

1 box white or yellow cake mix

$\frac{1}{2}$  cup water

### ***Icing:***

1 stick margarine

$\frac{1}{2}$  cup strawberries

1 box powdered sugar

Empty cake mix and Jell-O into bowl. Add oil, water, and eggs, and beat 3 minutes. Add strawberries and beat 1 minute. Pour into greased 9x13-inch pan or cupcake pan. Bake at 350° for 25 minutes for cake, or 20 minutes for cupcakes filled  $\frac{1}{2}$ - $\frac{2}{3}$  full. Cool and ice.

***Icing:*** Cream butter and 1 cup powdered sugar together. Add strawberries. Add remaining powdered sugar.

## *Banana Split Cake*

*Patricia Cooper*

2 cups graham cracker crumbs

1 stick margarine, melted

1 (8 oz.) pkg. cream cheese

1 box powdered sugar

1 stick margarine

1 tsp. butter flavoring

Bananas

1 large can crushed pineapple,  
drained

Cool Whip

Cherries

Nuts

Mix together graham cracker crumbs and melted butter, and press down into large Pyrex dish. Cream together cream cheese, sugar, vanilla, margarine, and butter flavoring, and spread over graham cracker crust. Slice bananas over cream mixture. Spread pineapple over bananas. Cover with Cool Whip. Sprinkle with nuts. Chill overnight. Cut into squares, and top each square with a cherry.