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## ***Boston Cream Pie***

### **Angel Food Cake:**

- 12 Egg Whites
- 1 1/2 Tsp Cream of tartar
- 1 1/2 Cups sugar, divided
- 1 1/2 Tsp vanilla
- 1/2 Tsp Almond Extract
- 1 Cup sifted cake flour
- 1/4 Tsp salt

Preheat oven to 375 F.

In large bowl, using a mixer, beat egg whites with cream of tartar at high speed until foamy. Add 3/4 cup of the sugar, 2 tablespoons at a time, beating constantly until sugar is dissolved and whites are glossy and stand in soft peaks. Beat in flavorings.

Sift together flour, remaining sugar and salt. Sift about 1/2 cup of the flour mixture over whites and gently fold just until flour disappears. Repeat, folding in remaining flour mixture 1/2 cup at a time. Pour into un-greased 10 x 3 3/4-inch Angel Food pan. Gently cut through batter with metal spatula.

Bake in preheated oven until top springs back when lightly touched with finger. Invert cake in pan on funnel or bottle neck. Cool completely, about 1 1/2 hours.

With narrow spatula or knife, loosen cake from pan and gently shake onto serving plate. Top with fruit or frost, if desired.

Chocolate Angel Food Cake Recipe: Omit almond extract and increase vanilla to 2 teaspoons. Reduce flour to 2/3 cup and sift in 1/3 cup Cocoa Powder. Prepare batter and bake as above.

### **Filling for the Pie:**

- 1 Pkg. (1.0 oz.) JELL-O Vanilla Flavor Fat Free Sugar Free Instant Pudding
- 1 1/2 Cups cold fat-free milk
- 1 Cup thawed Cool Whip Whipped Topping, divided
- 1 Prepared round angel food cake (10 oz.), cut horizontally into 3 layers
- 1 Square Baker's Semi-Sweet Chocolate, chopped

Beat pudding mix and milk in medium bowl with whisk 2 min. Stir in 1/2 cup COOL WHIP.

Stack cake layers on serving plate, spreading pudding mixture between layers.

Microwave chocolate and remaining Cool Whip in microwaveable bowl on HIGH 30 sec.; stir until chocolate is completely melted and mixture is well blended. Spoon over cake. Refrigerate 1 hour, or up until 4 hours, removing from refrigerator 30 min. before serving.

**NOTE:** How to slice cake evenly; Use toothpicks to mark cake into 3 layers. Use a long serrated knife to cut cake, in sawing motion, into layers.

