



## THE RUBY SLIPPER

- 1 Package Yellow Cake Mix
- 1 Cup Sour Cream
- 1/4 Cup Water
- 2 Eggs
- 3 Ounces Raspberry Flavored Gelatin Powder

### DIRECTIONS

1. Combine cake mix, sour cream, water and eggs in a large bowl.
2. Blend, then beat at medium speed with an electric mixer for 2 minutes.
3. Spoon 1/3 of the batter into a well greased and floured Bundt pan.
4. Sprinkle with 1/2 of the gelatin.
5. Repeat layers.
6. Spoon remaining batter over gelatin to cover.
7. Bake in a 350 degree oven for 45 to 50 minutes, until cake springs back with lightly pressed.
8. Cool in the pan for 5 minutes.
9. Remove from pan and continue to cool on a wire rack.
10. Sprinkle with confectioners' sugar if desired.