

ITALIAN RUM CAKE

Recipe information: Italian Night 2007

Ingredients:

*1 Package of Stella D'oro Anisette Sponge
1 Large package Jello Instant Vanilla Pudding
1 Large package Jello Instant Chocolate Pudding
2 Jiggers of dark rum
1 Container of Cool Whip
Chopped Walnuts*

Directions:

1. Slice the cookies in half length wise and place on the bottom of a 12X8 baking pan.
2. Sprinkle one jigger of the rum evenly over the cookies.
3. Prepare the vanilla pudding according to package directions using the amount of milk for making a pie and spread evenly over the cookies
4. Place the second layer of cookies over the vanilla pudding and sprinkle the second jigger of rum then cover evenly with the chocolate pudding.
5. Top with remaining cookies.
6. Cover with plastic wrap and chill overnight

Spread top with Cool Whip and chopped nuts prior to serving.