

# Snowball Cake

Contributed by: *Jane Boyer*

*From the historic community cookbook: Food for Body and Soul  
Kingston Presbyterian Church 175th Anniversary Edition*

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## INGREDIENTS

- **2 pkg.** Knox unflavored gelatine
- **4 Tbsp.** cold water
- **1 c.** boiling water
- **1 (No. 3) can** crushed pineapple
- **1 c.** sugar
- **½ tsp.** salt
- **1 pkg.** Cool Whip
- **1** angel food cake
- Grated or shredded coconut \*(for frosting/coating)\*

## DIRECTIONS

1. **Dissolve gelatine:** In a small bowl, dissolve the unflavored gelatine completely in the 4 tablespoons of cold water.
2. **Incorporate boiling water:** Pour in 1 cup of boiling water into the gelatine mixture and stir thoroughly. Set aside to cool.
3. **Chill mixture:** Stir in the crushed pineapple, 1 cup of sugar, and ½ teaspoon of salt. Place in the refrigerator until it becomes almost set.
4. **Fold in whip:** Once the pineapple mixture has lightly set, gently fold in the package of Cool Whip.
5. **Prep cake:** Break the angel food cake down into bite-sized, 1-inch pieces.
6. **Line the bowl:** Thoroughly line the inside bottom and sides of a round 4-quart mixing bowl with clean wax paper.

7. **Layer dessert:** Cover the bottom of the lined bowl with a layer of the pineapple-gelatine mixture. Place a layer of the angel food cake pieces over it. Alternate layers of the pineapple mix and cake pieces until all are used.
8. **Set overnight:** Place the bowl into the refrigerator and leave it overnight to set firmly.
9. **Finish and serve:** When ready to present, carefully turn the cake upside down onto a serving plate and lift away the wax paper. Frost the entire exterior with additional Cool Whip and generously sprinkle with coconut until it looks just like a snowball.

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*"Just like a snowball."*