

MAKING LIFE MORE FUN

Star-Spangled Summer: Cool Cakes And Even Cooler Drinks

(NAPSA)—There are many ways to show your true colors this season, but you don't have to stop once you've clothed yourself in red, white and blue. Put a new twist on outdoor dining and light up your backyard gatherings this summer. From cool cakes to even cooler drinks, enjoying the tastes of summer is a breeze.

As the weather heats up, keep your kitchen cool by cooking outdoors. Grilling is fast becoming America's favorite form of home entertainment. What better way to enjoy the company of family and friends than by firing up the grill for a picnic or potluck? It's a healthy alternative to fried foods and intensifies the flavor of fresh vegetables and meats.

You can dress up the most ordinary edibles in just minutes by melting white chocolate in a Pampered Chef Micro-Cooker or a saucepan. Dip strawberries, store-bought cookies or pretzels in the chocolate and coat with red, white and blue sprinkles for a star-spangled sweet treat.

Complement the most festive summer foods with cool drinks. Ice cubes become a special treat with Star Cube Trays and a little creativity. Place small lemon wedges, berries or mint sprigs into trays, add water and freeze. Surprise your guests by filling trays with juice, lemonade or iced tea for a cool color burst and a unique flavor. Of course, no outdoor celebration is complete without a yummy dessert! Keep the red, white and blue alive to the very last bite with this simple but dramatic recipe, compliments of The Pampered Chef.

All-American Celebration Cake

- 1 package (16 oz.) angel food cake mix**
- 1 lemon**
- ½ cup powdered sugar**
- 3 cups strawberries, sliced (12 oz.)**



For a star-spangled finale, serve this All-American Celebration Cake.

- ½ pint fresh blueberries (about 1 cup)**
 - ½ pint fresh raspberries (about 1 cup)**
 - 1 container (8 oz.) frozen whipped topping, thawed**
 - Fresh mint leaves (optional)**
- 1. Preheat oven to 350°F. Prepare cake mix according to package directions. Pour batter into ungreased Rectangular Baker, spreading evenly. Bake on center rack in oven 35-40 minutes or until top is golden brown and the cracks feel dry and not sticky. (Cake should be firm to the touch; do not underbake.) Carefully turn baker upside down onto Stackable Cooling Rack; cool completely. (Do not remove cake from baker.)**
 - 2. Zest whole lemon using Lemon Zester/Scorer. Juice lemon using Juicer to measure 2 tablespoons juice. Whisk lemon juice, zest and powdered sugar in Classic Batter Bowl until smooth.**
 - 3. Slice strawberries using Egg Slicer Plus. Add strawber-**

ries, blueberries and raspberries to sugar mixture; mix gently with Mix 'N Scraper to coat fruit.

4. Using Nylon Fork or large fork, poke holes in cake about 1½ inches deep and ½ inch apart. Spoon fruit mixture over cake to within ½ inch of edges. Refrigerate at least 2 hours to allow juices to soak into cake.

5. Just before serving, attach closed star tip to Easy Accent Decorator; fill with whipped topping and pipe stars evenly around edge of cake. To serve, cut into squares. Garnish each serving with additional whipped topping and mint leaves (if desired).

Yield: 15 servings

Nutrients per serving: Calories 190, Total Fat 3 g, Saturated Fat 3 g, Cholesterol 0 mg, Carbohydrate 37 g, Protein 3 g, Sodium 220 mg, Fiber 1 g.

To learn more about The Pampered Chef, Gift Certificates from The Pampered Chef, or to find a Kitchen Consultant in your area, call (800) 266-5562 or visit www.pamperedchef.com.