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Fruit Cake Surprise

Recipe By MARC and ANGELA RYAN

SERVES: 6-8

INGREDIENTS:

- ☐ **1 (21 oz.) can cherry pie filling**
- ☐ **1 (15 oz.) can crushed pineapple**
- ☐ **¾ cup chopped strawberries *(save a few whole strawberries for decoration)***
- ☐ **1 (about 18 oz.) box yellow**
- ☐ **1 stick margarine**
- ☐ **1 stick butter**
- ☐ **whip cream or Ice cream, *for a garnish (optional)***

DIRECTIONS:

1. ☐ Dump cherry pie filling, crushed pineapple, and strawberries into a 9x13 baking dish. Stir all the fruit together.
2. ☐ Sprinkle the cake mix evenly over the top of the fruit, breaking up any chunks of cake mix with a fork.
3. ☐ Slice the stick of margarine into thin squares and distribute them over the cake batter making sure they are spaced evenly. Next, repeat step 3 with the stick of butter.
4. ☐ Bake this dish at 350°F for 45 minutes to 1 hour, or until the top of the dish is bubbly.
5. ☐ Let cake cool. Serve as is or with a dollop of whip cream or scoop of ice cream. Add a strawberry for garnish.

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