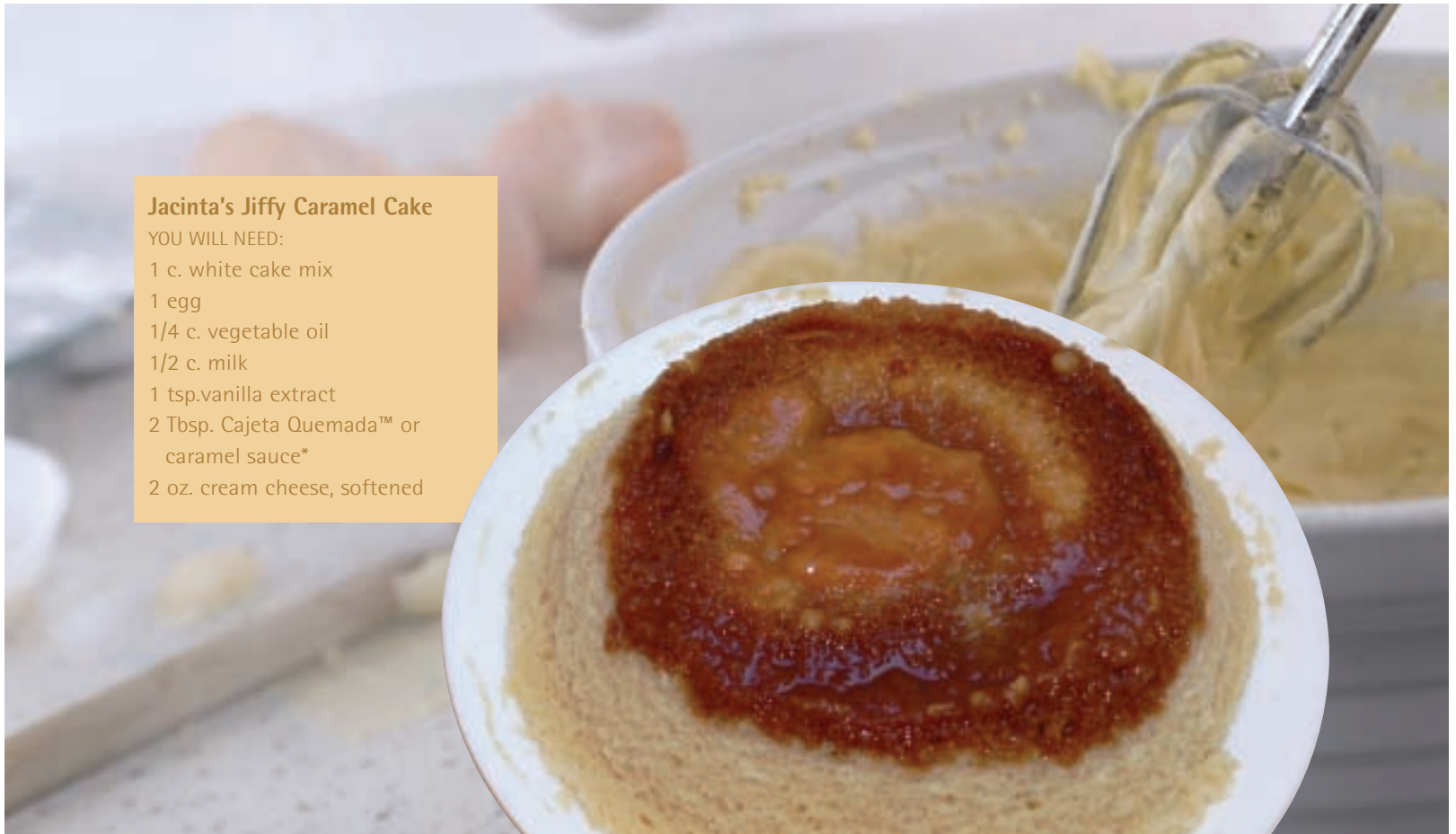


Jacinta's Jiffy Caramel Cake

YOU WILL NEED:

- 1 c. white cake mix
- 1 egg
- 1/4 c. vegetable oil
- 1/2 c. milk
- 1 tsp. vanilla extract
- 2 Tbsp. Cajeta Quemada™ or caramel sauce*
- 2 oz. cream cheese, softened



Blessed Jacinta Marto was a little Portuguese girl who was privileged to see Our Lady at Fatima. Jacinta was in a hurry to get to heaven, and just as Our Lady predicted, she died at the young age of ten. If you're in a hurry for cake, make this jiffy dessert and remember Jacinta, who proves that children can be saints, too!

The fastest cake around, this one is flavored with caramel, a special favorite flavor in Portugal — and a child can make this cake, with adult supervision.

Mix together cake mix, egg, oil, milk, and extract. Stir with a spoon until the lumps are gone.

In the bottom of a glass or ceramic cereal bowl, put 1 Tbsp. caramel sauce. Pour cake mix into bowl over the caramel.

In a cup, put 1 Tbsp. caramel

sauce and 2 Tbsp. softened cream cheese. Mix with a spoon to blend. Drop over cake in small “blobs.” Microwave on high for 4 minutes.

Carefully remove hot bowl from microwave. With your fingers, gently push the sides of the cake away from the bowl toward the center. This will break the seal if the cake has attached to the top rim of the bowl and allow it to come out easier. Place a plate over the top of the cake and carefully turn it over. After a few minutes, the bowl should be easy to lift off. If it doesn't come off easily, dampen a dishcloth and lay

over the top of the inverted bowl and allow it to cool a bit more. If you want a more decorative top to your cake, put a spoonful of caramel sauce in a cup and microwave for 10 seconds, then drizzle across entire cake. Serve warm or cool.

*Cajeta Quemada™ is a milk caramel spread made from goat's milk and available in the Mexican food section of your grocery. If you can't find it, any type of thick caramel sauce, such as that made for ice cream topping, will work.

