

Recipe for Heaven

by Allison Williams

I feel powerful walking through Publix with my grocery cart. Great grocery shopping is the key to making the perfect cake. You have to have all the right ingredients, or else a disaster looms. The sizes and quantities need to be exact.

But I get home only to realize that I have forgotten to buy a box of “Bakers Choice” yellow cake mix! Frantically, I search the pantry. Oh! Thank God! Mom saved a box from her last dessert. I take out two cake pans. Spraying them with PAM is very important so the batter won’t stick to the pan. Don’t forget to preheat the oven to 350 degrees F.

Next we have to prepare the cake mix. First, I empty the mix into a large glass bowl. I put three large eggs into the bowl. Cracking the eggs is the best part of this whole process. When I was young, I always sat in amazement as my mom skillfully cracked the egg with one hand and dropped the yoke perfectly into the mix. Now I get to have the fun. The next ingredients, however, are the hardest. They call for a measuring cup. First, 1 ¼ cup of water and then 1/3 cup of vegetable oil. This takes a while. You need to wait until you have precisely 1/3 cup—the oil sloshes around and it never seems to stay still. Now the mixer. Much seriousness is needed here. If you’re not careful, the batter will be flying everywhere! Equally divide the batter between two round cake pans, gently tapping the pans on the counter to get out all the air bubbles. Carefully place the pans into the oven. Watch out, it’s HOT!! Move on to the frosting.



This smooth covering is like a piece of heaven. It’s a mixture of sugar and cool whip and all the things your taste buds love. Plop two squares of whipped Philadelphia cream cheese into a new clear bowl. For the next ingredient, add 16 oz. of Cool Whip. The Cool Whip is what gives the cake its lightness. Two cups of powdered sugar is next. You should be exceptionally careful when mixing these all together, for it shouldn’t be too thin, but also not too thick. Mine is perfect

The decorations are what make this dessert complete. They are very simple berries, but they add everything to the cake. Strawberries, blueberries, and raspberries provide a contrast to the smooth and sweet frosting. They make the cake look like a gourmet dessert.

Our family holidays would be incomplete without my signature cake. It has become a family tradition. Everyone loves it and every time I take a bite, I can’t wait for the next scrumptious piece of delight.

Hardship

by Katherine Gramm-Zlotnick

I spend the days staring through a blurry window
At a world that hurries by
Sometimes I feel like an old black widow
Dying under a night sky
The world has transformed from a soft pillow
Into a place where children cry

