

Stained Glass Pie

Recipe By *Nechama Fiddle*



Cooking and Prep:  45
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Serves:  8

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Tu-
Bishvat

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

Ingredients (9)

Cake

- 2 eggs
- 3/4 cup sugar
- 1/4 cup oil
- 3/4 cup plus 1/8 cup flour

3/4 teaspoon **Haddar Baking Powder**

1/4 cup **Gefen Soy Milk**

2 teaspoons vanilla sugar

For the Top

assorted sliced fruit (canned or fresh peaches, pineapple, blueberries, tangerines, kiwi, star fruit, etc.)

1 package red Jello, any flavor

Start Cooking

Prepare the Pie

1. Beat eggs and sugar with electric mixer. Add oil, flour, baking powder, milk, and vanilla sugar, and beat until smooth.
2. Pour batter into greased nine-inch pie pan. Bake at 350 degrees Fahrenheit for 35 minutes. Allow to cool completely.
3. Once cake is cool, arrange sliced fruit on top.
4. In a small bowl, prepare Jello according to package directions. Allow to cool until it starts to thicken. Pour over fruit layer and refrigerate until set.