

# The Downtown Dish

## Decadent Delights

**Recipe Credit:** Taste of Home

**Category:** Entree

### April Fools' Cake Recipe

#### Ingredients:

- 1 jar (14 ounces) pizza sauce
- 1/2 pound bulk Italian sausage, cooked and crumbled
- 1 package (8 ounces) sliced pepperoni
- 3 cups biscuit/baking mix
- 3/4 cup milk
- 2 eggs
- 2 tablespoons butter, melted
- 1 teaspoon garlic salt
- 5 to 6 slices mozzarella cheese



#### Preparation:

1. In a bowl, combine the pizza sauce, sausage and pepperoni; set aside. In another bowl, combine the biscuit mix, milk, eggs, butter and garlic salt. Spread half of the batter on the bottom and up the sides of a greased 10-in. fluted tube pan. Spoon meat mixture over batter; cover with remaining batter.
2. Bake at 375° for 35-40 minutes or until browned and a toothpick comes out clean. invert onto a baking sheet. Arrange cheese over cake. Return to the oven for 5 minutes or until cheese is melted. Using two large metal spatulas, transfer cake to a serving platter; serve immediately.

*\*\*\*Note: If you do not like sausage substitute with ground beef or ground turkey*

MAKES: 8 servings | ACTIVE TIME: 15 Min | TOTAL TIME: 55 Minutes

Presented By:  **DOWNTOWN  
SCHENECTADY**  
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