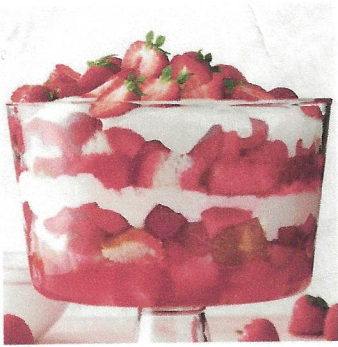


# Angel Strawberry Dessert



**TOTAL TIME:** Prep: 30 min. + chilling

**YIELD:** 16 servings.

*This angel dessert is a wonderful treat when fresh strawberries are readily available. Every time I make this pretty strawberry angel food cake, someone asks for the recipe. —Theresa Mathis, Tucker, Georgia*

## Ingredients

1-1/2 cups sugar

5 tablespoons cornstarch

1 package (3 ounces) strawberry gelatin

2 cups water

2 pounds fresh strawberries, divided

1 package (8 ounces) cream cheese, softened

1 can (14 ounces) sweetened condensed milk

1 carton (12 ounces) frozen whipped topping, thawed (4-1/2 cups)

1 prepared angel food cake (8 to 10 ounces), cut into 1-inch cubes

## Directions

1. For glaze, in a large saucepan, combine sugar, cornstarch and gelatin; stir in water until smooth. Cook and stir over medium-high heat until mixture begins to boil. Cook and stir until thickened, 1-2 minutes longer. Remove from the heat; cool completely. Cut half the strawberries into quarters; fold into glaze.
2. In a small bowl, beat cream cheese until smooth. Beat in condensed milk until blended. Fold in whipped topping