

## Betty's Elegant and Dramatic Strawberry Cream Cake Recipe



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In this video, Betty demonstrates how to make an Elegant and Dramatic Strawberry Cream Cake. It is lighter on the calories than most cakes, plus it is beautiful, and it tastes superb!

### Ingredients:

- 1 angel food cake (I purchased mine from the deli section of my supermarket. You may make a home-made angel food cake, if you prefer.)
- 2 cups fresh strawberries, washed and sliced
- 8 oz. package cream cheese, softened to room temperature
- 14 oz. can sweetened condensed milk
- 1/3 cup lemon juice
- 1 teaspoon almond extract
- 8 oz. carton frozen whipped topping, thawed (I used about 1/2 of the carton.)
- additional sliced strawberries for garnish (optional)

Remove the angel food cake from its container, and invert it onto a cake stand or cake plate. Cut a 3/4-inch slice horizontally from the top of the cake and set it aside, remembering the orientation (for placing it back on top later). Now, cut about 1/2-inch from the center hole and 1/2-inch from the outer edge of the cake with a sharp knife, hollowing out a channel between the inner and outer edges of the cake. Carefully cut and pull cake pieces out with your fingers, leaving about 1/2-inch layer of cake on the bottom. Reserve the removed cake pieces. Beat 8 oz. cream cheese with a mixer, until light and fluffy. Add 14 oz. sweetened condensed milk, 1/3 cup lemon juice, and 1 teaspoon almond extract. Beat well, until smooth and combined. Fold in reserved cake pieces and 2 cups sliced strawberries. Spoon into channel formed by removing cake pieces. Spread the mixture gently, but pack it well enough that there are no unfilled holes. (You will probably have some strawberry cream filling left over; it makes a delicious snack!) Top the cake with the reserved 3/4-inch cake slice. Refrigerate 8 hours, or overnight. Frost with as much of an 8 oz. carton of whipped topping as desired. Garnish with strawberry slices. Cover cake with plastic wrap (see Betty's Quick Tip 14 for how to do this), and refrigerate until ready to serve. This is the most gorgeous cake ever!