

## Strawberry Dessert

### 8 Servings

#### Ingredients:

½ purchased angel food cake  
1 (0.3 oz.) package sugar-free strawberry gelatin  
¾ cup boiling water  
1 pint fresh strawberries  
1 packet Sweet One (acesulfame-K)  
¾ cup evaporated skim milk, chilled  
Fresh strawberries for garnish

#### Directions:

1. Break angel food cake into bite-size pieces in a large mixing bowl. Set aside.
2. Dissolve gelatin into boiling water. Cool in refrigerator for 30 minutes.
3. Wash strawberries and set aside the 8 best looking strawberries for garnish.
4. Stem and trim blemishes from remaining strawberries. Put strawberries, sweetener, evaporated milk and gelatin mixture in a blender. Process until well blended and fluffy.
5. Pour fruit mixture over angel food cake. Fold until cake pieces are coated and equally distributed.
6. Pour into a 1 ½ quart oblong casserole dish. Cover with plastic wrap and chill until serving time.
7. To serve, cut into squares and garnish with a strawberry fan made from the reserved strawberries.

#### Nutrition Facts:

Calories: 93  
Carbohydrate: 19g  
Fat: 0g  
Sodium: 226mg  
Protein: 4g

University of Arkansas, United States Department of Agriculture, County Governments Cooperating

The Arkansas Cooperative Extension Service offers its Programs to all eligible persons regardless of race, color, national origin, religion, gender, age, disability, marital or veteran status, or any other legally protected status, and is an Affirmative Action/Equal Opportunity Employer.