

Angel Lush with Pineapple: A Light and Refreshing No-Bake Dessert

There are several reasons why this recipe stands out:



TIME
20 min

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INGREDIENTS

- 1 store-bought angel food cake
- 1 can (20 oz) crushed pineapple, drained
- 1 package (8 oz) cream cheese, softened
- 1 cup powdered sugar
- 1 container (8 oz) whipped topping, thawed
- Fresh pineapple slices for garnish (optional)

DIRECTIONS

1. Begin by cutting the angel food cake into bite-sized pieces and place them in a large mixing bowl.
2. In a separate bowl, beat the softened cream cheese until smooth. Gradually add the powdered sugar and mix until well combined.
3. Gently fold in the whipped topping and the drained crushed pineapple into the cream cheese mixture until everything is well incorporated.
4. Pour the pineapple mixture over the angel food cake pieces and gently toss to coat the cake evenly.
5. Transfer the mixture into a serving dish or individual cups and refrigerate for at least 2 hours to allow the flavors to meld.
6. Before serving, garnish with fresh pineapple slices if desired. Enjoy your refreshing dessert!

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