

3-Ingredient Strawberry Cloud Cake (No-Bake & Fluffy as a Dream!)

3-Ingredient No-Bake Strawberry Cloud Cake



TIME
15 min

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INGREDIENTS

1 1/2 cup chopped fresh strawberries (about 1/2 inch cubes)
1 1/3 cups unsweetened applesauce
4 tsp unflavored gelatin powder (15g)

DIRECTIONS

- 1.** Prep Your Pan: Line an 8x8 or 9x9 square pan with parchment paper, making sure the sides are covered too. This makes slicing and lifting easy.
- 2.** Blend to Smoothness: In a high-powered blender, combine chopped strawberries and applesauce. Blend until silky and uniform in color.
- 3.** Whisk in Gelatin: Transfer the blend to a heatproof bowl. Sprinkle gelatin evenly over the surface and whisk thoroughly to prevent clumps.
- 4.** Gently Heat: Use a double boiler to warm the mixture just until the gelatin dissolves completely. Avoid boiling-it should be warm, not hot.
- 5.** Whip into a Dream: Pour into a stand mixer fitted with the whisk attachment. Whip on high for 15 minutes until quadrupled in volume and pillowy soft peaks form.
- 6.** Set and Chill: Transfer the fluffy mixture into your prepared pan and smooth the top. Refrigerate for at least 1 hour until fully set.
- 7.** Slice and Serve: Cut into squares using a sharp knife. Optional: top with fresh whipped cream or this dreamy no-bake Oreo cream pie for an extra treat.

SWAPS & NOTES

& Swaps Strawberries: Use only fresh strawberries. Frozen ones tend to water down the mixture and won't whip properly.

Applesauce: Unsweetened is key to balance the sweetness from the berries.

Gelatin: If you prefer plant-based, swap for agar agar, but you'll need to adjust quantity and method.

