

## Easy Strawberry Angel Food Cake: A Simple & Light Dessert

1 (10-inch) angel food cake, store-bought



**TIME**  
**15-20 min**

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**ChefManiac**

### INGREDIENTS

- 1 (10-inch) angel food cake, store-bought
- 2 lbs fresh strawberries, hulled and sliced
- 1 (16-ounce) container whipped topping, thawed (like Cool Whip)
- 1/4 cup granulated sugar (for the strawberries)

#### Swaps and Notes:

**Angel Food Cake:** A store-bought cake is a fantastic shortcut. You can find them in the bakery section of most grocery stores. If you prefer, you can make your own from a box mix or from scratch, but it will add time to the recipe.

**Strawberries:** Fresh strawberries are a must for this recipe. You can use other berries too! A mix of strawberries, blueberries, and raspberries would be delicious.

**Whipped Topping:** While you can certainly make your own whipped cream, a store-bought whipped topping holds its shape better and is a great time-saver.

**Sweetener:** The amount of sugar you add to the strawberries can be adjusted based on their sweetness and your preference.

#### Step-by-Step Instructions:

**Prep the Strawberries:** Hull and slice the fresh strawberries. Place them in a medium bowl and sprinkle them with the granulated sugar. Gently toss the strawberries to coat them evenly. Let them sit for at least 15-20 minutes. This process is called macerating, and it helps the strawberries

release their juices, creating a delicious syrup.

**Cut the Cake:** Place the angel food cake on a serving platter. Using a large serrated knife, slice the cake horizontally into three layers.

**Assemble the Cake:** Place the bottom layer of the cake on the platter. Spread a generous layer of the whipped topping over the cake. Spoon about one-third of the macerated strawberries (including some of the syrup) over the whipped topping.

**Repeat Layers:** Place the second layer of cake on top of the strawberries. Repeat the process with more whipped topping and another third of the strawberries.

**Finish the Cake:** Place the final layer of cake on top. Use the remaining whipped topping to frost the top and sides of the cake. Garnish the top with the remaining strawberries.

**Chill and Serve:** For best results, place the cake in the refrigerator for at least 30 minutes to allow the layers to settle and the flavors to meld. Serve cold.

**Tips for Success:**

**Use a Serrated Knife:** Angel food cake is very delicate. A serrated knife will help you slice it without crushing it.

**Don't Rush the Strawberries:** Allowing the strawberries to macerate is key to the flavor of this dessert. Don't skip that 15-minute wait!

**Chill Everything:** Keeping the cake, strawberries, and whipped topping cold helps the cake hold its shape and gives it a refreshing taste.

**Garnish at the End:** Add the fresh strawberries to the top of the cake right before serving to keep them looking their best.

**Serving Suggestions and Pairings:**

**Nutritional Information (per serving, approximate):**

Calories: 350 kcal

Carbohydrates: 50g

Protein: 5g

Fat: 15g

Saturated Fat: 10g

Cholesterol: 5mg

Sodium: 250mg

Fiber: 2g

Sugar: 35g

**Storage and Leftover Tips:**

**More Recipes You'll Love:**

How this Unicorn Poke Cake became my favorite party trick

## DIRECTIONS

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10. Garnish at the : End: Add the fresh strawberries to the top of the cake right before serving to keep them looking their best.
11. Serving Suggestions and Pairings: This Strawberry Angel Food Cake is a perfect dessert on its own, but it pairs beautifully with other summer treats. A glass of chilled blueberry lemonade would be a fantastic drink pairing. You could also serve it alongside other no-bake desserts for a festive dessert spread, like my easy ice cream sandwich cake.
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20. Sugar: 35g
21. Disclaimer: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
22. Storage and Leftover Tips: This cake is best served fresh. However, you can store it, covered loosely, in the refrigerator for up to 2 days. The angel food cake will start to absorb the moisture from the berries and frosting, but it still tastes delicious.
23. More Recipes You'll Love: If you're a fan of easy, crowd-pleasing desserts, you might also like these other recipes:
24. How this : Unicorn Poke Cake became my favorite party trick
25. This : Grasshopper Pie is my favorite no-bake dessert with a mint chocolate twist

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-strawberry-angel-food-cake-a-simple-light-dessert/>