

The Best 20-Minute Cherry Angel Food Cake Lush Recipe

Cherry Angel Food Cake Dessert



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20 min

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INGREDIENTS

12 oz Cream Cheese: Use the block-style, not the spreadable tub variety.

1/2 cup Powdered Sugar: Sifted to ensure a smooth, grit-free filling.

1/3 cup Whole Milk: Adds a touch of richness to the cream base.

1/2 tsp Vanilla Extract: A high-quality extract makes a world of difference.

8 oz Whipped Topping: Thawed (like Cool Whip).

1 Pre-baked Angel Food Cake: Torn into 3/4 to 1-inch bite-sized pieces.

2 cans (21 oz each) Cherry Pie Filling: Look for "extra fruit" varieties for the best results.

Swaps and Notes:

The Fruit: While cherry is classic, you can easily swap the topping for blueberry, strawberry, or even a lemon curd.

The Cake: If you can't find angel food cake, a pound cake works well, though it will result in a much denser, richer dessert.

Dairy-Free: You can utilize dairy-free cream cheese and a coconut-based whipped topping if you have guests with dietary restrictions.

Step-by-Step Instructions:

Whip the Base: In a large mixing bowl, beat the room-temperature cream cheese for 1-2 minutes. You want it light and completely smooth before adding anything else.

Sweeten It: Add the sifted powdered sugar and beat until fully incorporated and creamy.

Make It Creamy: Slowly mix in the milk and vanilla extract. Beat until the mixture is fluffy and silky. Be sure to scrape down the sides of the bowl to catch any stray cream cheese lumps.

Fold Gently: Using a spatula, gently fold in the thawed whipped topping. You want to maintain the airiness, so avoid over-mixing; stop when there are no more white streaks.

Add the Cake: Carefully fold in your angel food cake pieces. The goal is to coat the cake without crushing it into a paste.

Layer It Up: Transfer the mixture into a 9x13-inch baking dish, spreading it into an even layer.

Top with Cherries: Spoon both cans of cherry pie filling over the top. Use the back of a spoon to spread the cherries to the very edges.

Chill & Set: Place the dish in the refrigerator for at least 30 minutes. This allows the flavors to meld and the cream base to firm up.

Tips for Success:

Room Temp is Key: I cannot stress this enough-your cream cheese must be at room temperature. Cold cream cheese will result in tiny white lumps that are impossible to beat out later.

Sift the Sugar: Powdered sugar often has small clumps; sifting ensures your "cloud" is actually smooth.

Don't Over-mix the Cake: Angel food cake is mostly air. If you stir too vigorously in step 5, the cake will collapse, and the dessert will lose its signature bounce.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 310 kcal

Fat: 14g

Carbohydrates: 42g

Sugar: 31g

Protein: 4g

Storage and Leftover Tips:

Refrigeration: This must stay refrigerated. It will keep well for up to 2 days.

The "Soggy" Factor: After about 48 hours, the angel food cake will begin to absorb too much moisture from the cream and fruit, becoming a bit soft. It's still delicious, but the texture is best within the first 24 hours.

Freezing: I do not recommend freezing this dish, as the cream cheese and whipped topping mixture may break or become grainy upon thawing.

DIRECTIONS

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12. Serving Suggestions and Pairings: This dessert is quite sweet, so I love pairing it with something slightly salty or a strong cup of coffee. If you are setting up a full dessert spread, this looks beautiful next to a tray of Cake Mix Cookies.
13. For a complete party menu, I recommend starting with savory finger foods like Easy Cheesy Chicken Sliders to balance the sweetness of the cherry topping.
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23. More Recipes You Will Love: If you enjoyed the easy, no-bake nature of this recipe, you have to try these other fan favorites from the blog:
24. Big : Family Banana Pudding - Another classic layered favorite.
25. No-Bake : Oreo Cream Pie - For the chocolate lovers in the room.

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