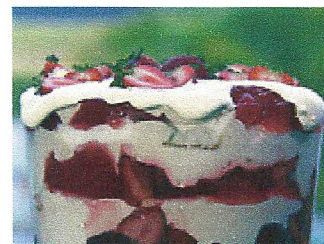


Strawberry Shortcake

Recipe courtesy Paula Deen, 2007



Prep Time: 5 min **Level:** Easy **Serves:** 10 to 12 servings
Inactive Prep Time: 10 min
Cook Time: 5 min



Ingredients

1 large angel food cake

For the custard:

1 (8-ounce) package cream cheese, softened
1 (14-ounce) can sweetened condensed milk
1 (12-ounce) container frozen whipped topping, thawed

For the glaze:

1 cup sugar
3 tablespoons cornstarch
3 tablespoons strawberry gelatin (recommended: Jell-O)
1 cup water
2 cups fresh strawberries, cut in 1/2 (if berries are extra large, they can be cut into quarters)
Whole fresh strawberries and mint leaves, for garnish

Directions

Slice cake, using a serrated knife, horizontally into 3 equal layers.

For the custard:

Mix together cream cheese, condensed milk, and whipped topping in a bowl; set aside.

For the glaze:

In a medium saucepan, stir together sugar, cornstarch, and gelatin; add water. Cook stirring over medium heat until thick. Remove from heat and allow to cool completely. Fold in strawberries.

For assembly:

Place 1 layer of cake in a large clear bowl. Top with a layer of glaze, followed by a layer of custard mixture. Repeat layering in this order for remaining cake, glaze and custard. Top cake with 3 whole fresh strawberries and fresh mint leaves.

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