

## Strawberry Fluff Cake

Serves 12

### Ingredients

- 1 angel food cake, prepared
- 1 small box sugar-free strawberry gelatin (example: JELL-O®)
- 1 cup boiling water
- 1 ½ cups (10 ounces) sliced frozen strawberries or 2 cups (1 pint) fresh, sliced strawberries
- 1 cup frozen desert topping (example: Cool Whip®)

### Preparation

1. Thaw strawberries and frozen desert topping.
2. Cut cake into three layers (two cuts).\*
3. In a medium mixing bowl whisk gelatin mix with boiling water. Stir in strawberries.
4. Refrigerate for 1-2 hours until gelatin mixture is partially set.
5. Stir frozen desert topping into gelatin mixture, and then spread mixture between the layers of cake.
6. Refrigerate until ready to eat.

**Nutrients per serving:** 196 Calories, 3 g protein, 37 g carbohydrate, 178 mg sodium, 115 mg potassium, 110 mg phosphorus

**Renal and diabetic food choices:** 1 starch, ½ fruit, 1 non-dairy,

\* Use non-flavoured dental floss to cut the angel food cake into layers. Anchor the floss into the top third of the cake and pull it through the cake on both sides to evenly cut the first layer, and then repeat with the second layer.

Adapted from [www.davita.com](http://www.davita.com)

