



Heavenly Earth Cake Delight

The First Bite That Stole My Heart

I still remember the first time I tasted this cake. A neighbor brought it to a potluck, and one bite made me sigh. The fluffy cake, creamy pudding, and tart cherries melted together perfectly. **Ever wondered how you could turn simple ingredients into something unforgettable?**

Now I make it for every family gathering. It's the dessert that always disappears first.

My Messy First Attempt

My first try at this cake was a comedy of errors. I forgot to chill the pudding mix, so it stayed runny. The cherries slid off the top like a mini landslide. **But here's the thing: imperfect food still brings joy.** My family ate it anyway, laughing at my "abstract art" cake. Cooking isn't

about perfection—it's about love and shared moments.

Why This Cake Works

- The airy angel food cake soaks up the creamy pudding, creating a cloud-like texture. - Tart cherries cut through the sweetness, balancing every bite. **Which flavor combo surprises you most—the almond extract with cherries or the sour cream in the pudding?** Try it and see how the layers play together. It's like a party in your mouth.

A Slice of History

This cake is a twist on classic American "icebox cakes" from the 1920s. Back then, fridge desserts were trendy for their no-bake ease. *Did you know angel food cake became popular because it used leftover egg whites?* Today, we keep the spirit alive with shortcuts like store-bought cake and pudding mix. Share your favorite vintage dessert in the comments!



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Ingredients:

Ingredient	Amount	Notes
Angel Food Cake	1 (prepared)	Cut into 1-inch cubes
Vanilla instant pudding mix	1 package (3.4 oz)	
Whole milk	1 1/2 cups	
Sour cream	1 cup	
Almond extract	1/2 teaspoon	
Cherry pie filling	1 can (21 oz)	
Cool Whip	1 container (8 oz)	
Sliced almonds	1 Tablespoon	Optional, for garnish

How to Make Heavenly Earth Cake Delight

Step 1

See also Blackberry Bourbon Smash Cocktail

Cube the angel food cake into 1-inch pieces. Layer half in a 13×9 pan. Press lightly to settle. Keep cubes fluffy, not packed. **Step 2** Spread half the cherry pie filling over the cake. Use a spoon for even coverage. Avoid stirring to keep layers distinct. **Step 3** Add the rest of the cake cubes. Gently press to fill gaps. This creates a sturdy base for the pudding. **Step 4** Whisk pudding mix, milk, sour cream, and almond extract. Beat until smooth, about 2 minutes. (Hard-learned tip: Chill the bowl first for faster thickening.) **Step 5** Spread pudding over the cake layer. Work quickly before it sets. Smooth the top with a spatula. **Step 6** Top with Cool Whip and dollop remaining cherries. Swirl gently for a pretty finish. Chill 4 hours or overnight. **What's the secret to avoiding soggy cake layers? Share below! Cook Time:** 20 minutes **Total Time:** 4 hours 20 minutes **Yield:** 12 servings **Category:** Dessert,

No-Bake

Fun Twists on Heavenly Earth Cake

Chocolate Lover's Swap Use chocolate pudding and chocolate cake. Top with chocolate shavings and raspberry pie filling. **Tropical Escape** Swap cherries for pineapple filling. Add coconut flakes to the pudding mix. Garnish with toasted coconut. **Berry Burst** Replace cherries with mixed berry pie filling. Fold fresh berries into the Cool Whip. Perfect for summer. **Which twist would you try first? Vote in the comments!**

Serving & Pairing Ideas

Serve slices with mint sprigs or extra almonds. Add a scoop of vanilla ice cream for indulgence. Pair with iced coffee or a frothy latte. For a boozy treat, try a cherry-infused sparkling rosé.

See also Apple Cinnamon Swirl Breakfast Loaf

Which would you choose tonight?



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Storing and Serving Tips

Keep this cake chilled up to 3 days. Cover it tight with foil. Freezing? Skip the Cool Whip—add it fresh later. *Fun fact*: My neighbor Linda swears it tastes better day two! Batch-cook note: Double the pudding mix if making two. Why this matters: Proper storage keeps layers from turning soggy. Ever tried overnight chilling? Share your results!

Troubleshooting Common Hiccups

Pudding too thin? Whisk longer—it thickens as milk absorbs. Cake cubes crumbling? Use a serrated knife. Cherries sinking? Spread filling gently, don't press. Why this matters: Small fixes save time and stress. Had a cake disaster? Tell us how you saved it!

Your Questions Answered

Can I make this gluten-free? Yes! Swap angel food cake for a gluten-free version. **How far ahead can I assemble it?** Up to 24 hours—just add almonds before serving. **Any sour cream swaps?** Greek yogurt works, but add extra almond extract. **Can I halve the recipe?** Use an 8×8 pan and half all ingredients. **Best milk alternative?** Oat milk blends well, but avoid skim—it thins pudding.

Final Sweet Note

This cake is my go-to for potlucks. Simple, crowd-pleasing, and no oven needed! **Tag @SavoryDiscovery on Pinterest** if you bake it—I'd love to see your twists. Happy cooking! —Elowen Thorn.

You need to try !



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Heavenly Earth Cake Delight

Author: Elowen Thorn

Cooking Method: [No-Bake](#)

Cuisine: [American](#)



Courses: [Dessert](#)

Difficulty: **Beginner**



Prep time: **20 minutes**

Cook time: **minutes**

Rest time: **4 minutes**



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Total time:**4 hours 20 minutes**



Servings: **12 servings**

Calories: **280 kcal**

Best Season: **Summer**

Description

Experience the delightful layers of angel food cake, creamy pudding,

and cherry pie filling in this Heavenly Earth Cake Delight.

See also Fruity Pebbles Treats Fast Fun No-Bake Dessert

Ingredients

- ☐ 1 Angel Food Cake (prepared)
- ☐ 1 package vanilla instant pudding mix (3.4 ounces)
- ☐ 1 1/2 cups whole milk
- ☐ 1 cup sour cream
- ☐ 1/2 teaspoon almond extract
- ☐ 1 can cherry pie filling (21 ounces)
- ☐ 1 container cool whip (8 ounces)
- ☐ 1 Tablespoon sliced almonds (optional)

Instructions

1. Cube the angel food cake: Cut the angel food cake into 1-inch cubes. Place half the cake into the bottom of a 13×9 inch baking pan.
2. Layer the cherry pie filling: Spread half of the cherry pie filling over the cake.
3. Add another cake layer: Place the remaining cake cubes evenly over the cherry pie filling.
4. Make cream: In a medium-sized mixing bowl, whisk together 1 package pudding mix, 1 1/2 cups milk, 1 cup sour cream, and 1/2 teaspoon almond extract until well combined and smooth. It may take up to one or two minutes for it to thicken a bit.
5. Spread pudding mix: Evenly spread the pudding mixture over the angel food cake.
6. Add cool whip and cherries: Spread the cool whip over the top of the cake. Dollop the rest of the cherry pie filling over the cool whip

and gently swirl it with a spoon over the cool whip.

7. Refrigerate: Chill the cake in the fridge for 4 hours, or overnight. Sprinkle with sliced almonds before serving, if desired.

Notes

For best results, refrigerate overnight to allow flavors to meld.
Serve chilled.

Keywords: Angel Food Cake, Cherry Pie Filling, Pudding, Dessert