



# Heavenly No-Bake Strawberry Dream Cake

## The First Bite That Stole My Heart

The first time I tried this cake, summer strawberries burst on my tongue. Cool whipped topping melted into fluffy angel food cake. A neighbor brought it to a potluck, and I begged for the recipe. **Ever wondered how you could turn simple ingredients into something unforgettable?** Now I make it for lazy Sundays and last-minute guests. It's like sunshine in a dish.

## My Messy First Attempt

## Why This Cake Works

- The angel food cake soaks up the strawberry filling without getting soggy.
- Pudding and cream cheese create a rich yet light layer.

**Which flavor combo surprises you most?** Is it the tangy lemon or the sweet berries? Share your thoughts below.

## A Slice of History

No-bake cakes became popular in the 1950s, thanks to fridge-friendly recipes. This one mixes classic pudding with fruity pie filling. \*Did you know angel food cake dates back to the 1800s?\* It was called “white cake” back then. Perfect for hot days when ovens stayed off. Try it and taste a bit of the past.



## Heavenly No-Bake Strawberry Dream Cake

### Ingredients:

Ingredient	Amount	Notes
Angel food cake mix	16 ounce box	Prepared according to directions
Strawberry pie filling	21 ounce can	
Cream cheese	8 ounce block	Softened to room temperature
Jell-O vanilla instant pudding mix	3.4 ounce box	
Whole milk	1 ½ cups	
Fresh squeezed lemon juice	2 ½ teaspoons	Optional
Cool Whip whipped topping	8 ounce container	Thawed
Sliced almonds and mint	As needed	Optional, for garnish

### How to Make Heavenly No-Bake Strawberry Dream Cake

**Step 1** Cut the angel food cake in half. Save one half for later. Cube the other half into 1-inch pieces. Layer half the cubes in a 9×9 dish.

See also Raspberry Bourbon Summer Smash

**Step 2** Spread most of the strawberry pie filling over the cake. Save some for later. Add the rest of the cake cubes on top. Press gently.

**Step 3** Beat the cream cheese until smooth. Add pudding mix, milk, and lemon juice. Mix slowly until creamy. Pour over the cake layers.

**Step 4** Chill for 3-4 hours. Let the pudding set. Spread Cool Whip on top. Swirl with leftover pie filling. Garnish with almonds and mint. (Hard-learned tip: Use room-temperature cream cheese. Cold cheese leaves lumps in the pudding.) **What's your favorite no-bake dessert?**

**Share below!** **Cook Time:** 4 hours **Total Time:** 4 hours 10 minutes  
**Yield:** 9 servings **Category:** Dessert

## 3 Fun Twists on This Recipe

**Berry Blast** Swap strawberry pie filling for mixed berries. Blueberries and raspberries add a tangy twist. Perfect for summer. **Chocolate Lover's Dream** Use chocolate pudding instead of vanilla. Top with chocolate shavings. Rich and indulgent. **Tropical Escape** Try mango or pineapple pie filling. Add coconut flakes on top. A vacation in every bite. **Which twist would you try first? Vote in the comments!**

## Serving Ideas & Pairings

Serve with fresh berries on the side. A sprig of mint adds color. For crunch, add extra almonds. Pair with iced tea or lemonade. For a grown-up treat, try a sweet Moscato wine. Both are refreshing. **Which would you choose tonight? Tell us below!**



## Heavenly No-Bake Strawberry Dream Cake

### Keeping It Fresh

Store your cake covered in the fridge for up to 3 days. The Cool Whip may soften, but it still tastes great. Freezing isn't ideal—the texture gets soggy. No reheating needed; this dessert shines cold. \*Fun fact: My grandkids sneak slices straight from the fridge!\* Batch-cook tip: Double the pudding layer for extra creaminess. Why this matters: Chilling lets the cake soak up the strawberry goodness. Ever tried adding extra fruit? Share your twist below!

See also Million Dollar Spaghetti

### Troubleshooting Tips

Issue 1: Pudding too runny? Mix it thicker with less milk next time. Issue 2: Cake cubes too dry? Lightly drizzle them with milk before layering. Issue 3: Topping sliding off? Chill the pudding layer longer before adding Cool Whip. Why this matters: Small tweaks make this foolproof for busy cooks. My neighbor Jane once forgot the lemon juice—still delicious! Which fix helped you most?

### Your Questions Answered

**Q: Can I make this gluten-free?** A: Yes! Use gluten-free angel food cake mix and pudding. **Q: How far ahead can I assemble it?** A: Prep it 1 day early—just add garnishes before serving. **Q: Any swaps for Cool Whip?** A: Homemade whipped cream works, but it's less stable. **Q: Can I halve the recipe?** A: Sure! Use an 8×8 dish and adjust chilling time. **Q: Fresh strawberries instead of pie filling?** A: Chop them small and toss with a bit of sugar.

## Sweet Finale

This cake brings joy to every bite. It's my go-to for summer potlucks.

\*Fun fact: I've made it 27 times this year!\* **Tag Savory Discovery on Pinterest with your creations—I'd love to see them.** Happy cooking! —Elowen Thorn.