

Strawberry Tunnel Cream Cake

*Sara F Patterson, Nancy F Holley & Cleo F Long
Three Sisters Cookbook - Alexander City, AL*

*1 10 or 12 ounce prepared round
angel food cake
2 packages (3 ounce ea) cream cheese,
softened
1 can (14 ounce) Eagle Brand
sweetened condensed milk
1/3 cup lemon juice
1 teaspoon almond extract
red food coloring (optional)
1 cup fresh strawberries OR one
16-ounce package frozen strawberries,
thawed and well drained
1 container (12 ounce) Cool Whip
Lite®, divided
additional fresh strawberries (for
garnish) (optional)*

Invert the cake onto a serving plate. Cut a one-inch slice crosswise from the top of the cake. Set aside.

With a sharp knife, cut around the cake one-inch from the center hole and one-inch from the outer edge., leaving a one-inch base on the bottom of the cake. Tear the cake removed from the center into bite-size pieces. Reserve.

In a large mixer bowl, beat the cream cheese until fluffy. Gradually beat in the sweetened condensed milk until smooth. Blend in the lemon juice, almond extract and food coloring, if desired. Stir in the reserved torn cake pieces and the chopped strawberries. Fold in one cup of the whipped topping.

Fill the cake cavity with the strawberry mixture. Replace the top slice of the cake. Frost with the remaining whipped topping.

Chill for three hours or freeze for four hours.

Garnish with fresh strawberries, if desired.

Return any leftovers to the refrigerator or freezer.

Per Serving (excluding unknown items): 1656 Calories; 162g Fat (86.8% calories from fat); 35g Protein; 20g Carbohydrate; trace Dietary Fiber; 509mg Cholesterol; 1375mg Sodium. Exchanges: 5 Lean Meat; 1/2 Fruit; 30 Fat; 0 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	1656	Vitamin B6 (mg):	.2mg
% Calories from Fat:	86.8%	Vitamin B12 (mcg):	2.0mcg
% Calories from Carbohydrates:	4.8%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	8.4%	Riboflavin B2 (mg):	.9mg
Total Fat (g):	162g	Folacin (mcg):	72mcg
Saturated Fat (g):	102g	Niacin (mg):	1mg
Monounsaturated Fat (g):	46g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	6g	Alcohol (kcal):	6
Cholesterol (mg):	509mg	% Refuse:	0.0%
Carbohydrate (g):	20g		
Dietary Fiber (g):	trace		
Protein (g):	35g		
Sodium (mg):	1375mg		
Potassium (mg):	658mg		
Calcium (mg):	377mg		
Iron (mg):	6mg		
Zinc (mg):	3mg		
Vitamin C (mg):	37mg		
Vitamin A (i.u.):	6655IU		
Vitamin A (r.e.):	2002RE		

Food Exchanges

Grain (Starch):	0
Lean Meat:	5
Vegetable:	0
Fruit:	1/2
Non-Fat Milk:	0
Fat:	30
Other Carbohydrates:	0

Nutrition Facts

Amount Per Serving

Calories 1656 Calories from Fat: 1437

% Daily Values*

Total Fat	162g	250%
Saturated Fat	102g	510%
Cholesterol	509mg	170%
Sodium	1375mg	57%
Total Carbohydrates	20g	7%
Dietary Fiber	trace	1%
Protein	35g	
Vitamin A		133%
Vitamin C		62%
Calcium		38%
Iron		31%

* Percent Daily Values are based on a 2000 calorie diet.