

## *Angel Lush with Pineapple*

- 1 pkg (4 oz. serving size) Jello-O vanilla Flavor Instant Pudding & Pie Filling
- 1 can (20 oz.) Dole Crushed Pineapple in Juice, undrained
- 1 cup thawed Cool Whip whipped topping
- 1 pkg. (10 oz.) round angel food cake
- 10 small fresh strawberries



MIX dry pudding and pineapple with its juice in the 8 cup Stuffable Bowl. Gently stir in whipped topping. Let stand for 5 minutes until thickened.

CUT cake horizontally into 3 layers. Place bottom cake layer, cut-side up, on a serving plate, top with 1 1/3 cups of the pudding mixture. Cover with middle cake layer and additional 1 cup of the remaining pudding mixture. Top with remaining cake layer; spread top with the remaining pudding mixture.

Refrigerate at least 1 hour. Top with strawberries just before serving. Store leftover dessert in refrigerator.

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Prep time: 15 minutes  
Total Time: 1 hour 15 minutes  
Makes: 10 servings

Nutrition (per serving)

Calories	160
Total fat	1.5 g
Saturated fat	1 g
Cholesterol	0 mg
Sodium	360 mg.
Carbohydrate	37 g
Dietary fiber	1 g
Sugars	33 g
Protein	2 g
Vitamin A	0% DV
Vitamin C	20% DV
Calcium	4% DV
Iron	2% DV

Copied from the jello.com website

Products for the demonstration:

Measuring Cups  
Measuring Spoons  
Square Caker Server  
8 Cup Stuffable Bowl  
Saucy Silicone Spatula  
PE Can Opener  
FridgeSmart  
Chef Series Bread Knife

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