Layered Strawberry Angel Food Cake

Ingredients

3 pints of strawberries, washed, quartered or sliced
2 loaves of pre-made angel food cake
16 oz. whipped cream, thawed
1 block of cream cheese, softened
14 oz. sweetened condensed milk
3/4 cup strawberry preserves
1 extra pint of strawberries for decoration, optional

Directions

1 - Prep angel food cake: Tear cake into bite-sized pieces, not super large but also not too small. Place in bowl or on plate and set aside.

2 - Prep strawberries: Place strawberries in bowl, add 3/4 cup strawberry preserves (not jelly) to bowl and mix. Make sure all strawberries are lightly covered in preserves.

3 - Prep whipped cream: Add thawed whipped cream, softened cream cheese, and sweetened condensed milk into a bowl and mix until creamy.

4 - Assemble: Take a large casserole-style baking dish and add half of the angel food cake chunks on the bottom of the dish. Smother with half the strawberries. Add half of the whipped cream mixture and smooth with a spatula.
Repeat the process with angel food cake, strawberries, and whipped cream mixture.
Add one last layer of decorative strawberries, if desired.