



Pineapple-Lemon Angel Lush Cake

INGREDIENTS

2 cups Hy-Vee heavy whipping cream
1 cup Hy-Vee powdered sugar
1 (3.4-oz.) pkg. Hy-Vee instant lemon pudding and pie filling
1 (8-oz.) can That's Smart! crushed pineapple in pineapple juice, drained
1 (15-oz.) Hy-Vee Bakery round angel food cake, split into two layers horizontally
Lemon slices, for garnish
Raspberries, for garnish

PREPARATION

- 1** Beat whipping cream and powdered sugar in large mixing bowl with electric mixer until soft peaks form (tips curl). Gently fold instant lemon pudding into whipped cream mixture. Cover and refrigerate 30 minutes or up to 2 hours.
- 2** Place crushed pineapple in a mini food processor or blender; cover and process or blend until smooth. Gently fold pineapple into lemon whipped cream mixture.
- 3** To assemble, place bottom layer of angel cake on a plate; spread half of the pineapple-lemon mixture on top. Place second layer on top; spread with remaining pineapple-lemon filling. If desired, refrigerate, uncovered, up to 1 hour before serving. Garnish with lemon slices and raspberries, if desired.

NUTRITION FACTS

Calories: 360
Total Fat: 17g
Saturated Fat: 11g
Trans Fat: .5g
Cholesterol: 55mg

Sodium: 120mg
Carbohydrates: 49g
Fiber: 0g
Sugar: 40g
Protein: 3g