Strawberry Tunnel Cream Cake

written by The Recipe Exchange | November 16, 2014

Ingredients

1 (10-inch) prepared angel food cake
2 (3-ounce) packages cream cheese, softened
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)
1/3 cup lemon juice
1 teaspoon almond extract
2 to 3 drops red food coloring (optional)
1 cup chopped fresh strawberries
1 (12-ounce) container frozen non-dairy whipped topping, thawed
Additional fresh strawberries for garnish (optional)

Directions

Invert cake onto serving plate. Cut 1-inch slice crosswise from top of cake; set aside. With sharp knife, cut around cake 1 inch from center hole and 1 inch from outer edge, leaving cake walls 1 inch thick. Remove cake from center, leaving 1-inch base on bottom of cake. Tear cake removed from center into bite-size pieces and reserve.

In large mixing bowl, beat cream cheese until fluffy. Gradually add EAGLE BRAND®, beat until smooth. Stir in lemon juice, almond extract and food coloring (optional); mix well. Stir in reserved torn cake pieces and chopped strawberries. Fold in 1 cup whipped topping.

Fill cavity of cake with strawberry mixture; replace top slice of cake. Frost with remaining whipped topping. Chill 3 hours or until set. Garnish cake with additional strawberries (optional). Store in refrigerator.