
Rainbow Sherbet Angel Food Cake

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Servings: 12

Start to Finish Time: 25 minutes

1 8 to 10 ounce prepared angel food cake

3 cups rainbow sherbet, softened if necessary

WHIPPED CREAM

2 cups heavy whipping cream

1/3 cup confectioner's sugar

1 teaspoon vanilla extract

Using a long serrated knife, cut the cake horizontally into four layers. Place the bottom layer on a freezer-safe serving plate. Spread with one cup of the sherbet.

Repeat twice with the middle cake layers and remaining sherbet. Top with the remaining cake layer.

Freeze, covered, until the sherbet is firm, about one hour.

In a large bowl, beat the heavy cream until it begins to thicken. Add the confectioner's sugar and vanilla. Beat until soft peaks form.

Frost the top and sides of the cake.

Freeze until firm.

Thaw in the refrigerator for 30 minutes before serving.

Cut the cake with a serrated knife.

Dessert

Per Serving (excluding unknown items): 151 Calories; 15g Fat (86.2% calories from fat); 1g Protein; 4g Carbohydrate; 0g Dietary Fiber; 54mg Cholesterol; 15mg Sodium. Exchanges: 0 Non-Fat Milk; 3 Fat; 0 Other Carbohydrates.