

Strawberry Lemon Supreme

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Servings: 9

1 1/2 cups (4 ounces) frozen Cool Whip, softened
1 pint fresh strawberries, thinly sliced
1 bakery glazed lemon creme cake
1/3 cup Italian sweet cream (or vanilla) coffee creamer
1 container (5-6 ounce) low-fat vanilla Greek yogurt

Preparation Time: 10 minutes

Set the whipped topping out to thaw. Slice the strawberries.

Cut six one-half-inch-thick slices from the cake. Arrange four to five slices to cover the bottom of a nine-inch square serving dish. Drizzle or brush the creamer over the cake slices.

In a bowl, combine the yogurt and strawberries. Spoon the mixture evenly over the cake slices. Spread the whipped topping over the strawberry mixture.

Crumble the remaining cake slice over the top for garnish.

Chill for one and one-half hours (or overnight) until thoroughly chilled and the cake slices are softened.

Per Serving (excluding unknown items): 10 Calories; trace Fat (9.0% calories from fat); trace Protein; 2g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Fruit.