



## *Kitchen Cheat Sheet: Mexican Lasagna*



### *Tips*

1. Set the prettiest whole strawberries aside to garnish with.
2. Keep this refrigerated!
3. You can make this a day ahead of time.
4. Use a serrated knife to cut through the cake and remove the insides.
5. For best results use a gentle back-and-forth motion when cutting.

### *Variations*

- Raspberries. Raspberries work well in place of strawberries.
- Blueberries. Try blueberries in place of the strawberries.
- Bananas. Sliced ripe bananas are delicious either mixed with the strawberries or on their own.
- Pineapple. Pineapple would work really well in this recipe, either with the berries or by itself.
- Layers. Some people like to slice the cake in 3 or 4 layers horizontally and spread the berry mixture between each layer rather than hollowing out the cake.
- Less is more. Don't need such a big dessert? Half the filling and frosting ingredients and use a loaf-type pound cake instead of the angel food cake. Hollow out the center and fill with the filling, then put the top back on and frost.

## Storage

Cover strawberry angel food cake with plastic wrap or place in an airtight container and keep refrigerated. This cake doesn't freeze well.

Refrigerate leftovers for up to 3 days. The cake will get soggy as the whipped cream breaks down and the fresh berries lose some of their texture.

## FAQs

### **Can I make strawberry angel food cake ahead of time?**

Yes. In fact, it's better after a few hours in the fridge because the filling firms up and the flavors settle in. Make it the night before if you enjoy feeling smug and prepared.

### **Can I use frozen strawberries?**

Not for this version. Frozen berries release too much liquid as they thaw and will turn your filling into pink soup with ambitions.

### **Can I use Cool Whip instead of whipped cream?**

You can. Use it if the cake will be sitting out for a while or if you simply prefer the stability. I won't alert the authorities.

### **How do I keep the cake from collapsing?**

Leave about a 1-inch border of cake when hollowing it out. Remove too much and the whole thing may cave in like a porch swing with bad hardware.

### **How long does strawberry angel food cake last?**

It's best within 1 to 2 days. After that the strawberries start weeping, the whipped cream softens, and things get progressively less elegant.

### **Can I use other fruit in the filling?**

Absolutely. Raspberries, blueberries, peaches, or mixed berries all work beautifully if strawberries aren't your current obsession.