

Strawberry Punch Bowl Cake

by Jean Hall

1 Qt or more fresh strawberries
1 angel food cake
1 (12 oz Cool Whip
1 (16 oz) Sour Cream
1 (15 1/2 oz) evaporated milk
3/4 C powdered sugar
1 pkt strawberry glaze (or homemade, see below)

Break cake into pieces. Mix sour cream, Cool Whip, sugar and milk until smooth. Fold into cake. Add strawberries to glaze. Pour cake mixture into a deep "punch style" bowl and top with strawberry glaze. Chill to serve.

Homemade Strawberry Glaze: 1 qt sliced strawberries, mashed. Add 1 C sugar, and 2 T cornstarch in a large saucepan. Bring to boil, stirring constantly, until thickened. (You may wish to add red food coloring to brighten.) Remove from heat and cool.