

**Angel Berry Torte**

- 1 - Whole Angel Food Cake, sliced into thirds, horizontally
- 1 - 12oz. Cool Whip, divided in thirds
- 3 - Tablespoons Cocoa Powder, stir into 1/3 of the Cool Whip
- 1 - qt. of Fresh Strawberries, washed & air dried, slice in half (leave 6 whole with stems in tact)
- 1 - Hershey's Plain Candy Bar, chocolate flavor
- 1 - Cake plate, fancy or plain

To assemble cake: place 1 piece of cake on plate, top with part of the white cool whip. Add 1/3 of the strawberries, placed around the cake. Place another piece of cake, top with chocolate cool whip and the other 1/3 of strawberries. Top with the last piece of cake and remaining white cool whip. Place the strawberries with the stems on top.

Take candy bar, vegetable peeler and peel the chocolate bar over the cake & strawberries. This will give you chocolate curls.

Yields: 8 servings

My motto is "Keep it Simple".

This low fat, low cholesterol dessert will delight your sweetheart.