



## Cherries in the Snow

READY IN



45 min.

SERVINGS



12

CALORIES



582 kcal

SIDE DISH

### Ingredients

- 8 cups angel food cake cubed (1-inch)
- 20 ounce cherry pie filling light canned
- 8 ounce cream cheese fat-free
- 1 cup powdered sugar sifted
- 12 ounce carton whipped topping frozen thawed reduced-calorie

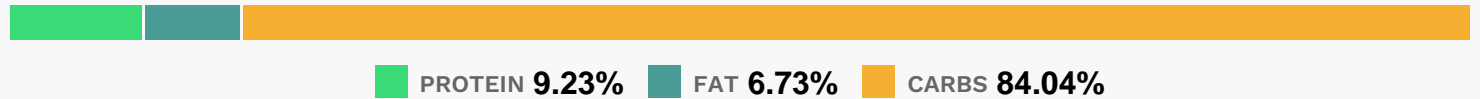
### Equipment

- bowl
- blender

## Directions

- Beat cream cheese at medium speed of a mixer until smooth. Gradually add the sugar, beating until blended. Gently fold in whipped topping.
- Place half of cake cubes in a large glass bowl; top with half of cheese mixture.
- Spread half of cherry filling over cheese mixture. Repeat layers with remaining cake cubes, cheese mixture, and cherry filling. Cover and chill.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:8.8991303029268%

## Nutrients (% of daily need)

Calories: 581.94kcal (29.1%), Fat: 4.41g (6.78%), Saturated Fat: 3.4g (21.26%), Carbohydrates: 123.93g (41.31%), Net Carbohydrates: 123.33g (44.85%), Sugar: 65.61g (72.9%), Cholesterol: 2.84mg (0.94%), Sodium: 967.77mg (42.08%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 13.61g (27.23%), Phosphorus: 492.83mg (49.28%), Selenium: 25.99µg (37.12%), Calcium: 224.25mg (22.43%), Vitamin B2: 0.37mg (21.89%), Potassium: 343.92mg (9.83%), Vitamin B1: 0.14mg (9.45%), Copper: 0.16mg (7.77%), Folate: 29.86µg (7.46%), Manganese: 0.12mg (5.86%), Magnesium: 22.07mg (5.52%), Vitamin B12: 0.28µg (4.73%), Vitamin B5: 0.36mg (3.62%), Zinc: 0.54mg (3.61%), Iron: 0.55mg (3.04%), Vitamin A: 127.86IU (2.56%), Fiber: 0.6g (2.4%), Vitamin C: 1.7mg (2.06%), Vitamin B6: 0.04mg (2.02%), Vitamin B3: 0.38mg (1.9%), Vitamin E: 0.16mg (1.08%), Vitamin K: 1.1µg (1.05%)