

Foodnity Recipes

Strawberry Cloud Cake – 3-Ingredient No-Bake Delight

15 min	15 min	4
Prep time	Total time	Servings
Easy	**American**	
Difficulty	Cuisine	

Ingredients

Main Ingredients

- [ ] 2 cups fresh strawberries, sliced
- [ ] 1 cup heavy whipping cream, chilled
- [ ] 1 tsp unflavored gelatin

Optional Sweetener & Flavor

- [ ] 1 tbsp granulated sugar (optional)
- [ ] 1 tsp lemon juice
- [ ] 1/2 tsp vanilla extract

Instructions

1. Wash the strawberries, pat dry, and slice half; set aside for layering.
2. In a small bowl, sprinkle gelatin over 2 tbsp warm water; let it bloom for a minute, then stir until dissolved.
3. Combine the remaining strawberries, lemon juice, vanilla, and sugar in a blender; blend briefly for a smooth puree.
4. Whip the chilled cream in a metal bowl until soft peaks form; gently fold in the strawberry puree and dissolved gelatin.
5. Layer the mixture in a serving bowl, alternating with whole strawberry slices; refrigerate for at least 2 hours before serving.

Nutrition per serving

210 kcal	4 g	18 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the cream seems too soft, chill the bowl for another 5 minutes.
- Avoid over-blending the puree; a few tiny chunks add texture.
- Serve immediately after chilling for the best cloud-like consistency.