Strawberry Heaven

1 angel food cake
1 (16 ounce) container of Cool Whip
8 ounces of cream cheese, softened
1 cup sugar, divided
1 teaspoon vanilla extract
1 quart fresh strawberries, sliced
3 tablespoons cornstarch
1 (3 ounce) package of strawberry Jell-O gelatin dessert
1 tablespoon lemon juice
1 cup water
1 box white chocolate instant pudding mixed

Combine 1/2 cup of sugar, cornstarch, strawberry Jell-O, lemon juice, and water. This mix will form the glistening strawberry glaze that crowns the dessert.

Place the saucepan over medium heat and stir the mixture continuously. You're looking for it to reach a boil and thicken into a glossy, vibrant glaze. Once achieved, remove from heat and allow it to cool slightly.

Gently fold in the sliced strawberries into the glaze, ensuring they're lovingly coated with the sweet, tangy mixture.

Next, take the angel food cake and tear it into whimsical 1-inch pieces. Tumble these with 2 cups of Cool Whip, creating a fluffy bed that will form the base of your dessert.

Press this mixture into a 9×13 inch pan. Opting for a glass pan is a delightful choice, as it showcases the beautiful layers you're about to create.

In a separate bowl, beat together the cream cheese, the remaining 1/2 cup of sugar, and vanilla extract until you have a smooth and irresistible mixture. Fold in the remaining Cool Whip, then spread this creamy layer over your angel food cake base with care and grace.

Pour the slightly cooled strawberry glaze over the cream cheese layer, spreading it gently to cover every inch.

Allow your masterpiece to set in the refrigerator for 2 to 3 hours, ensuring it's perfectly chilled and set before serving.