

Perfectly Puffy Pineapple & Strawberry Filling

Always a big hit with family and friends :) Definitely one of my favorites!
(As seen in the [Spring Strawberry Cake](#) post)

1 can crushed pineapple in juice
½ tub whipped cream
1 pkg (4 serving size) vanilla pudding mix
½ cup sliced fresh strawberries
2 Tbsp cream cheese, softened

1. In a large bowl, empty the contents of the can of pineapple complete with juice.
2. Mix in cream cheese, stirring well.
3. Stir in Vanilla pudding mix, until well mixed.
4. With a rubber spatula, gently fold in 1/2 tub of whipped cream, mixing well and slowly, taking care not to overstir and flatten the mixture. The objective is to keep it light and fluffy.
5. Refrigerate for at least 20 minutes.
6. When ready to fill or serve, gently stir in sliced strawberries until just mixed. (Over-stirring will make strawberries come apart and turn your filling pink)
7. Delicately spoon mixture onto cake or ice cream with rubber spatula. Serve as desired.
8. Makes about 3 cups of filling.