

Resurrection Cake (THM S)

12 servings

Ingredients:

Chocolate cake (Sin Layer):

There are so many amazing on plan chocolate cakes, I didn't dare try to make my own! You can use any on plan chocolate cake recipe. Pictured is the brownie layer from the THF brownie cheesecake, but there are plenty of options to choose from! Some would be: The FP chocolate mint cupcakes from THF minus the mint, The THM Trimtastic cake, THM Cry No More Brownies, and many more! Pick your family's favorite!

Strawberry Jelly (Christ's Blood Layer):

- 2 cups frozen strawberries
- 2 tsp lemon juice
- 3 Tbsp THM Gentle Sweet (or Truvia)
- 2 tsp baobab powder
- 2 Tbsp gelatin

Cream cheese frosting (White as Snow layer):

- 1 block of softened cream cheese (use KiteHill brand for DF)
- 3 Tbsp THM Gentle Sweet (or Truvia)
- 1 tsp Vanilla Extract
- 4 Tbsp Nut Milk of choice.

Directions:

Make and bake your chocolate cake layer according to the directions and let cool completely.

For the jelly layer: In a small saucepan, add frozen strawberries, lemon juice, and sweetener. Bring to a boil, then simmer until well reduced. Mash with a potato masher or run through a blender or food processor, then return to pan. Add Baobab and stir. Slowly add the Gelatin while stirring vigorously. Remove from heat and spread on top of your chocolate layer. Let set in the fridge until cool and firm.

For the frosting layer: Add all ingredients to your mixer. Mix on medium speed until well combined. Spread on top of cake and place in fridge to set.

Once set, cut and enjoy!