Angel food dessert

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Ingredients:

Duncan Hines angel food cake mix (you ONLY have to use water, so go by the box directions)
Sugar-free white chocolate pudding mix
Sugar-free, fat free Cool Whip (Big Tub)
Chocolate shavings (optional)
Fruit (optional)

Instructions:

Bake the angel food cake from the directions on box-after it is cooled then pull/tear the cake in pieces.

While the cake is cooking make pudding mix and set it aside to thicken.

Take the cake, pudding and as much Cool Whip you want (but leave some for the top) and mix this altogether and put in container.

Put Cool Whip on top and use chocolate shavings if you want to give it some extra flavor. If you want fruit, strawberries and blueberries can be added when served.