

TRIFLE BOWL RECIPES FROM YOUR PAMPERED CHEF® CONSULTANT

TRIFLE BOWL RECIPES FROM YOUR PAMPERED CHEF® CONSULTANT	1
Chocolate Trifles	3
Black Forest Trifle	3
Brownie Strawberry Trifle	3
California Chocolate Trifle	3
Chocolate Trifle	4
Chocolate Cherry Trifle	4
Chocolate-Peanut Butter Trifle	5
Chocolate Raspberry Trifle.....	5
Chocolate Toffee Trifle	6
Chocolate Toffee Trifle 2	6
Coffee Brownie Trifle.....	6
Death by Chocolate.....	7
Double Chocolate Mocha Trifle	7
Easy Chocolate Trifle	7
Fudgy Brownie Trifle	8
Godiva Chocolate Coffee Almond Mousse Trifle	8
M&M'S Brownie Trifle	10
Mississippi Mud Trifle	10
Monster Mash.....	10
Raspberry Chocolate Trifle.....	10
Peanut Butter Brownie Trifle a.k.a. Jessica's Trifle.....	11
Raspberry Chocolate Mousse Trifle	11
Swiss Chocolate Trifle.....	11
Turtle Trifle	12
Fruit Trifles	12
Apple Spice Cake Trifle	12
Apple Spice Trifle.....	13
Apple Trifle	13
Berry Cheesecake Trifle	13
Berry Trifle	14
Blueberry Lemon Trifle	14
Blueberry Trifle	14
Cherry-Pineapple Punch Bowl Cake	15
Easy Raspberry Trifle	15
Easy Strawberry Trifle.....	15
Lemon Trifle.....	16
Lime-Berry Mousse Trifle.....	16
Lynn's Peach Trifle	17
Peach Melba Trifle	17
Pina Colada Trifle.....	18
Pineapple Angel Trifle.....	18
Raspberry Almond Trifle.....	19
Raspberry Kiwi Fruit Trifle	19
Raspberry Trifle.....	19
Sour Cream Trifle with Fruits.....	19
Raspberry Trifle 2.....	20
Strawberry and Banana Trifle.....	20
Strawberry and Peach Trifle	20
Strawberry Angel Trifle.....	21
Strawberry/Cherry/Blueberry Delight Trifle	21
Strawberry Crown Trifle.....	21
Strawberry-Rhubarb Trifle	22
Strawberry Trifle I.....	22

Strawberry Trifle II.....	23
Three-Berry Trifle	23
Vanilla Raspberry Trifle	23
Trifle with Strawberries and Caramel-Coated Bananas.....	24
Triple Berry Trifle	25
Tropical Trifle.....	25
Unique Trifles	26
Banana Cream Trifle.....	26
Banana Pudding Trifle	26
Banana Split Trifle.....	26
Cappuccino Mousse Trifle.....	27
Chocolate Chip Cookie Trifle.....	27
Chocolate Chip Trifle	27
Easy Southern Banana Pudding	28
English Trifle.....	28
Make-Ahead Cappuccino-Oreo Trifles.....	28
Patti's All American Trifle	28
Napoleon Trifle.....	29
New England Trifle Made With Cointreau	29
Strawberry Cheesecake Trifle.....	29
Peach and Rice Trifle.....	30
Plum Pudding Trifle	30
Pumpkin Trifle.....	30
Pumpkin Trifle 2.....	31
Punch Bowl Cake Number 2	31
Tiramisu Trifle.....	31
Summertime Minted Trifle	32
Triple Layer Cherry Cheesecake Trifle	32
Traditional Sherry Trifle.....	33
Yam Trifle	33

Chocolate Trifles

Black Forest Trifle

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|--|---|
| 1 pkg. (9 oz.) devil's food cake mix (plus ingredients to make cake) | 1/2 cup cranberry cherry juice |
| 2 bars (1.55 oz. each) milk chocolate candy, divided | 2 cups cold milk |
| 1 can (30 oz) cherry pie filling | 2 pkgs. (3.3 oz.) white chocolate instant pudding and pie filling |
| 1 tsp. almond extract | 1 container (8 oz.) frozen whipped topping thawed |

1. Preheat oven to 350°F. Cut an 8 1/2 square parchment paper and lay in bottom of square baker. Prepare cake mix according to package, spread over bottom of baker. Bake 25 minutes or until cake tester inserted in center come out clean. cool completely.
2. Loosen cake from sides of baker and invert cake onto cutting board. Cut cake into 1 inch cubes set aside. Chop 1 1/2 of chocolate bars using food chopper. Reserve remaining chocolate for garnishing.
3. Combine cherry pie filling and almond extract in small batter bowl, remove 1/2 cup for garnishing and set aside. Stir juice in cherry pie filling in classic batter bowl.
4. Pour milk into classic batter bowl, whisk in pudding mixes until mixture begins to thicken. Fold in whipped topping.
5. To assemble trifle, place half of the cake in bottom of Trifle Bowl. Layer half of the cherry pie filling mixture evenly over cake cubes. Sprinkle with half of the chopped chocolate; top with half of the pudding mixture, pressing lightly. Repeat Layers.
6. Garnish top of trifle with reserved cherry pie filling and chocolate curls made with reserved chocolate. Refrigerate at least 30 minutes before serving.

Yield: 10 servings.

Brownie Strawberry Trifle

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|---|------------------------------|
| 1 (19.8 oz) fudge brownie mix with ingredients to make brownies | 1 (8 oz) tub whipped topping |
| 2 (3.5 oz) boxes vanilla pudding | 1 pint strawberries |
| 1 3/4 cup milk | 1 chocolate bar (optional) |
| | Mint leaves (optional) |

1. Bake brownies according to box. Let cool. Mix vanilla pudding with milk. Add whipped topping. Core and slice strawberries. In trifle bowl, layer half of brownies, half of pudding/whipped topping mixture, half of strawberries. Repeat. Using vegetable peeler, shave chocolate bar on top for garnish. Add mint leaves for garnish.

California Chocolate Trifle

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|---|---|
| 1 18 1/4 ounce devil's food cake mix, prepared as directed in 9x13 baking pan | 16 ounce container whipped topping or 1 pint cream, whipped |
| 1/3 cup Kahlua | 8 small chocolate covered toffee bars, frozen & chopped finely or 7.5 ounce bag of almond brickle chips |
| 2 3-ounce boxes instant chocolate pudding, prepared with only 3 cups of milk | |

1. Cut cooled cake into large chunks. Blend Kahlua into pudding. In glass trifle bowl, layer 1/2 cake, 1/2 pudding mixture, 1/2 whipped topping, 1/2 chopped candy. Repeat layers.

Chocolate Trifle

- 1 (19.3-ounce) package brownie mix
- 1 (3.9-ounce) package chocolate instant pudding mix
- 1 (7-ounce) container frozen non-dairy whipped topping, thawed
- 1 (6-ounce) bag milk chocolate morsels

1. Prepare brownie mix according to package directions in a 9 x 13-inch pan. Cool. Crumble or cut into small pieces.
2. Prepare chocolate pudding according to package directions, omitting the chilling procedure.
3. Place half of crumbled brownies in the bottom of a 3 quart trifle bowl. Top with half each of the pudding, whipped topping and chocolate morsels. Repeat. Cover. Chill at least 8 hours. Garnish with more chocolate morsels on top.

Yield: 12 servings.

Chocolate Cherry Trifle

- 2 (approximately 12 ounces each) chocolate pound cakes
- 1/2 cup black cherry jam
- 2 cups drained bottled sour cherries, reserve juice (recommended: Morello)
- 1/2 cup reserved cherry juice (she used cherry brandy, but said you could use the cherry juice instead and that would work just as well)
- 1 large size package chocolate pudding & ingredients to make pudding
- 1 container Cool Whip
- Grated chocolate

1. Prepare pudding as directed on the package. Set aside. Slice the chocolate pound cake and make jam sandwiches with the cherry jam, and layer the bottom of a large wide trifle bowl. Pour over the cherry juice so that the cake soaks it up, and then top with the drained cherries. Spread the chocolate pudding over the cherries. Top with a layer of the Cool Whip and then garnish with grated chocolate.~

Chocolate-Peanut Butter Trifle

1 pouch Betty Crocker® chocolate peanut butter chip cookie mix	1/2 cup butter or margarine
1/3 cup vegetable oil	1/2 cup packed brown sugar
2 tablespoons water	1/2 cup creamy peanut butter
1 egg	1 1/2 cups whipping (heavy) cream
	2 tablespoons chopped chocolate-covered peanuts

1. Heat oven to 350 degrees F. Make cookies as directed on pouch, using oil, water and egg. Bake and cool as directed. Cut each cookie into fourths.
2. Melt butter and brown sugar in 1 quart saucepan over medium heat, stirring frequently, until mixture is smooth. Stir in peanut butter until well blended. Refrigerate 30 minutes.
3. Beat whipping cream in chilled medium bowl with electric mixer on high speed until soft. Fold whipped cream into peanut butter mixture.
4. Place half of the cookie pieces in bottom of 2 quart glass bowl. Spoon half of peanut butter mixture over cookies. Top with remaining cookies and peanut butter mixture. Cover and refrigerate at least 2 hours but no longer than 12 hours. Sprinkle with peanuts.

Prep time: 10 minutes

Start to finish: 2 hr 50 min.

Yield: 12 servings

Nutrition Information: 1 serving; Calories 505 (calories from fat 315); Total Fat 35 mg (saturated fat 12 g); Cholesterol 45 mg; Sodium 315 mg; Total Carbohydrate 43 g (Dietary fiber 1 g); Protein 6g.

Chocolate Raspberry Trifle

3 tablespoons cornstarch	1 tablespoon granulated sugar
1 tablespoon granulated sugar	1 (10.75-ounce) frozen pound cake, thawed
1/8 teaspoon salt	2 tablespoons crème de cacao, divided
2 cups milk	1/4 cup seedless raspberry jam
3 large egg yolks	1/2 to 1 cup fresh raspberries, for garnish
1 (11.5-ounce) package NESTLÉ® TOLL HOUSE® Milk Chocolate Morsels, divided use	1/4 cup NESTLÉ® TOLL HOUSE® Baking Cocoa, (optional)
1 cup heavy whipping cream	

1. For Chocolate Custard: Combine cornstarch, sugar and salt in medium, heavy-duty saucepan. Gradually add milk. Whisk in egg yolks until smooth. Cook, stirring constantly, over medium heat until mixture comes to a boil. Boil, stirring constantly, for 1 minute. Remove from heat. Add 1 1/2 cups morsels; stir until melted. Press plastic wrap on surface; refrigerate.
2. For Trifle: Beat cream and sugar until stiff peaks form. Cut cake into 1/2-inch thick slices. Cut one slice into thin strips; reserve for top. In 2-quart straight-sided bowl, layer half cake slices, half crème de cacao, half jam, half chocolate custard and half whipped cream. Repeat cake, crème de cacao, jam and chocolate custard layers. Top with reserved cake strips, remaining whipped cream, and remaining morsels. Cover; refrigerate for 1 hour. Garnish with raspberries; sprinkle with cocoa.

Yield: 10 servings.

Chocolate Toffee Trifle

Source: Paula's Home Cooking, Episode: Sexy Southern Chocolate

1 box chocolate cake mix	3 chocolate covered toffee candy bars, broken into pieces
1/2 cup coffee liqueur	
2 cups fudge sauce, recipe follows, or 1 (16 ounce) jar fudge sauce	1 1/2 cups heavy cream whipped and sweetened with 1/3 cup sugar

3. Prepare the cake according to the package directions for a 9 by 13-inch cake. Cool thoroughly.
4. Prick the entire top of the cake with a fork. Pour coffee liqueur over the cake and allow it to soak in. Wrap the cake with plastic and refrigerate for at least 3 hours. Slice the cake into 1-inch thick pieces.
5. Line the bottom of a large glass bowl with a single layer of cake. Pour 1/4 of the fudge sauce over the cake, top with 1/4 of the candy bar-bits then 1/3 of the whipped cream. Repeat layering 2 more times ending with fudge sauce and candy bits. Refrigerate until ready to serve.

Hot Fudge Sauce

1 4 oz. bar German Chocolate
1/2 oz. unsweetened chocolate
8 tbs. butter
3 cups powdered sugar (icing sugar)
1 2/3 cups evaporated milk
1 1/3 tsp. vanilla

1. Melt the chocolate with the butter. Stir in the powdered sugar; add the evaporated milk and blend well. Bring to a simmer. Cook about 8 minutes. Add vanilla.

Cook's Note: Assemble the trifle shortly before serving or it will get soggy.

Chocolate Toffee Trifle 2

1 box Devil's Food Cake Mix	1/2 cup Kahlua
1 (3.9-ounce) package instant chocolate pudding mix	6 (1 1/8-ounce) Heath bars, frozen wrapped
1 1/2 cups milk	2 cups heavy whipping cream, whipped

1. Bake the cake in a 13 by 9-inch baking pan according to the package's directions. Pour pudding into a bowl and add milk and Kahlua; mix well. Leave Heath bars in wrappers and pound with a hammer to crush.
2. In a very large pretty Trifle dish or glass bowl, layer in this order:
 - 1/2 the cake cubes
 - 1/2 the pudding mixture
 - 1/2 the whipped cream
 - 1/2 the Heath bars
3. Repeat layers. Cover with plastic wrap and refrigerate overnight.

Coffee Brownie Trifle

1 (22-ounce) package prepared brownies, cut into 1/2-inch squares	1 (3.5-ounce) package chocolate instant pudding and pie filling
1 cup instant coffee powder, cooled - divided use	1 (8-ounce) container frozen whipped topping, thawed - divided use
1 (8-ounce) package cream cheese, softened	1/2 pint raspberries
1 cup <i>cold</i> milk	

1. Sprinkle cut-up brownies with 1/4 cup of the coffee.
2. Beat cream cheese and remaining 3/4 cup coffee with an electric mixer on medium speed until smooth. Gradually beat in milk until smooth. Add pudding mix. Beat on low speed until blended. Gently stir in 2 cups of the whipped topping.
3. Layer brownies, raspberries and pudding mixture in 8 individual glass dessert dishes; repeat layers. Refrigerate until ready to serve. Top with remaining whipped topping and additional raspberries.

Death by Chocolate

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| 1 (19.8 ounce) package brownie mix, plus ingredients to make brownies | 1 (16 ounce) package frozen whipped topping, thawed |
| 2 (3.9 ounce) packages instant chocolate pudding mix | 3 (1.4 ounce) bars chocolate covered English toffee |

1. Prepare brownies according to package directions. Let cool.
2. Mix pudding according to package directions.
3. In a glass punch bowl, layer in the following order: 1/2 of the brownie, crumbled; 1/2 of the pudding; 1 toffee bar, crushed; 1/2 of the whipped topping.
4. Repeat layers in the same order. Save the last toffee bar to crumble and sprinkle on top before serving.
5. Refrigerate. Best if made the day before you serve it.

Double Chocolate Mocha Trifle

Source: Season's Best 1997

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|---|--------------------------------------|
| 1 package (18.25 oz.) brownie mix (plus ingredients to make brownies) | 1/4 cup warm water |
| 1 3/4 cup cold milk | 4 teaspoons instant coffee granules |
| 2 packages (3.4 oz. each) white chocolate instant pudding and pie filling | 2 cups thawed frozen whipped topping |
| | 3 toffee bars (1.5 ounces each) |

1. Lightly spray 9"x13" Baker with vegetable oil using Kitchen Spritzer. Prepare and bake brownie mix according to the cake-like package directions. Cool completely.
2. In Classic 2-Qt Batter Bowl, whisk pudding mix into milk using 10" Whisk until mixture begins to thicken. Dissolve coffee granules in warm water; add to pudding mixture, mixing well. Fold in whipped topping using Super Scraper.
3. Cut brownies into 1-inch cubes.
4. Chop toffee bars using Food Chopper.
5. Layer 1/3 of brownie cubes onto bottom of Trifle Bowl. Top with 1/3 of pudding mixture, pressing lightly, and 1/3 of chopped toffee. Repeat layers two more times.
6. Chill 30 minutes before serving.

NOTE: Vanilla instant pudding and pie filling may be substituted for white chocolate pudding, if desired.

Easy Chocolate Trifle

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| 1 pkg. (2-layer size) chocolate cake mix | 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed |
| 1 qt. (4 cups) cold milk | |
| 2 pkg. (4-serving size each) JELL-O Chocolate Flavor Instant Pudding & Pie Filling | 4 pkg. (1.4 oz. each) chocolate-covered English toffee bars, crushed |

1. PREPARE cake batter and bake in 13x9-inch baking pan as directed on package. Cool completely on wire rack. Cut into 1/2-inch cubes.
2. ADD milk to dry pudding mix in medium bowl. Beat with wire whisk 2 minutes or until well blended.
3. LAYER half each of the cake cubes, pudding, whipped topping and crushed chocolate bars in large glass trifle bowl. Repeat all layers. Serve immediately or cover and refrigerate until ready to serve.

Yield: 18 servings, 2/3 cup each

Size It Up: Looking for a dessert to feed a crowd? This simple, yet elegant, trifle makes enough for 18 people.

Variation: Prepare as directed, using fat free milk, JELL-O Chocolate Flavor Fat Free Sugar Free Instant Reduced Calorie Pudding & Pie Filling and COOL WHIP LITE Whipped Topping.

Fudgy Brownie Trifle

1 package (1 pound 3.8 ounces) Betty Crocker® fudge brownie mix
1/4 cup water
1/2 cup vegetable oil
2 eggs
1 tablespoon instant coffee (dry)

1 package (4 serving size) chocolate fudge instant pudding and pie filling mix
2 cups cold milk
1 package (10 ounces) English Toffee bits
1 container (8 ounces) frozen whipped topping, thawed

1. Heat oven to 350 degrees F. Grease bottom of rectangular pan, 13 X 9X2 inches.
2. Stir brownie mix, water, oil an eggs in medium bowl until well blended. Stir in coffee. Spread in pan. Bake 28 to 30 minutes or until toothpick inserted 2 inches from side of pan comes out clean or almost clean. Cool completely for 1 hour.
3. Cut brownies into 1 inch squares. Place half of the squares in bottom of 3 qt trifle bowl. Make pudding mix as directed on package for pudding, using milk. Pour half of the pudding over brownies in bowl. Top with half each of the toffee bits and whipped topping. Repeat with remaining brownies, pudding, toffee bits and whipped topping.
4. Cover and refrigerate at least 4 hours before serving. Store covered in refrigerator.

This chocolate pleaser can be made up to 24 hours ahead of time. You can also bake the brownies and freeze them tightly covered up to 2 months.

Yield: 20 servings

Godiva Chocolate Coffee Almond Mousse Trifle

Sponge Layer

1 cup cake flour
1/2 cup granulated sugar, divided
Pinch of salt
4 large eggs
1 teaspoon vanilla extract
2 tablespoons vegetable oil

Coffee Almond Syrup

2 tablespoons almond flavored liqueur
1 teaspoon instant coffee granules
1 teaspoon vanilla extract
1/2 cup water
1/4 cup granulated sugar

Chocolate Mousse

2 tablespoons water
1 tablespoon vanilla extract
1 1/2 teaspoons unflavored powdered gelatin
3 large egg yolks
1 1/4 cups heavy cream, divided
3/4 cup milk
3 tablespoons granulated sugar
Pinch of salt
4 (1.5 ounce) bars Godiva Dark Chocolate, coarsely chopped

Coffee-Almond Whipped Cream

2 tablespoons almond flavored liqueur
1 teaspoon instant coffee granules
1 teaspoon vanilla extract
2 cups heavy cream
2 tablespoons granulated sugar

Garnish

12 amaretto cookies, crumbled
Chocolate-covered espresso beans
Slivered almonds

1. Make the sponge layer: Preheat to 350 degrees F. Lightly butter the bottom and sides of 9-inch round cake pan. Line with parchment paper or wax paper.
2. Sift together flour, 1 tablespoon sugar and salt.
3. Whip eggs and remaining sugar in a large bowl, using an electric mixer at medium speed, for 4 to 5 minutes. The batter should be airy, pale and tripled in volume. Add vanilla extract during the last minute of whipping.
4. Gently fold the flour mixture into the batter, one-third at a time, using a large rubber spatula. Then fold in oil. Spread batter into prepared pan.

5. Bake for 20 to 25 minutes or until the center springs back when gently pressed. Cool in pan on rack 10 minutes. Remove cake from pan and cool completely on wire rack, top side up.
6. Make the coffee almond syrup: Mix almond flavored liqueur, coffee and vanilla extract in small cup until the coffee is dissolved.
7. Combine water and sugar in a small saucepan. Cook over medium heat until sugar dissolves. Continue cooking until syrup comes to a boil. Remove from heat. Stir in coffee mixture.
8. Make the chocolate mousse: Mix water and vanilla extract. Sprinkle in gelatine and let stand until gelatine softens.
9. Whisk the egg yolks in a medium bowl until blended.
10. Combine 3/4 cup of the cream, milk, sugar and salt in a heavy, medium saucepan. Cook over medium heat, stirring occasionally, until small bubbles form around the side of the pan. Remove pan from heat. Gradually whisk about 3/4 cup of the hot cream mixture into the yolks until blended. Then pour egg mixture back into the saucepan. Continue cooking over medium-low heat, stirring constantly with a wooden spoon, for 2 to 4 minutes or until the custard has thickened slightly. It is done when you can run your finger down the back of a coated spoon and a path remains in the custard for several seconds. (Do not let the custard come to a boil.)
11. Remove pan from heat and immediately strain the custard into a metal bowl. Add softened gelatin mixture and stir until completely dissolved. Add the chocolate and stir until melted and smooth. Set the bowl over a large bowl containing ice water. Let stand for 5 to 10 minutes, stirring once or twice, until cool. Remove bowl from ice water.
12. Whip the remaining cream until stiff peaks form, using a hand-held electric mixer. Fold one-third of the whipped cream into the chocolate mixture, using a rubber spatula. Fold in the remaining whipped cream. Cover with plastic wrap and refrigerate for 20 to 30 minutes or until mixture starts to thicken. Do not let the mousse set.
13. Make the coffee almond whipped cream: Mix almond flavored liqueur, coffee and vanilla in small cup. Stir until coffee dissolves.
14. Whip the cream with the coffee mixture and sugar in a chilled large bowl, using a hand-held electric mixer at high speed, until soft peaks form.
15. Assemble the trifle: Split the cake into two equal layers, using a long serrated knife.
16. Brush one sponge layer with about one-fourth of the coffee syrup, using a pastry brush. Place the cake layer, syrup soaked side down, into 3-quart glass straight-sided bowl. Trim cake to fit, if necessary. Generously brush the top of the cake layer with syrup. Top with crumbled amaretti cookies.
17. Spread with half of the chocolate mousse.
18. Reserve 1 cup of the coffee whipped cream for piping on the top of the trifle. Spread the remaining whipped cream over mousse.
19. Brush half of the remaining syrup over the remaining cake layer and place it syrup side down in bowl. Brush the top of the cake with the remaining syrup. Spread with remaining mousse.
20. Fill a pastry bag with a large star tip with reserved coffee whipped cream. Pipe a decoration on top of the trifle. Garnish with chocolate-covered espresso beans and slivered almonds. Refrigerate the trifle for at least 4 hours before serving.

M&M'S Brownie Trifle

1 large container Cool Whip, thawed
1 box fudge brownie mix
2 cups "M&M's" Chocolate Mini Baking Bits
3 (regular size) Snickers bars, chopped into 10 or 15 pieces
Chocolate syrup
1 small box chocolate flavor instant pudding

1. Bake brownies according to package instructions. Let cool and cut into squares. Make instant pudding according to package instructions.
2. Assembly: Layer trifle accordingly in a deep glass bowl or trifle bowl. Drizzle brownies with chocolate syrup. Layer pudding. Layer whipped cream. Sprinkle with chopped Snickers bars and M&M's Chocolate Mini Baking Bits. Repeat, making at least three layers. Finish with a final sprinkling of M&M's Chocolate Mini Baking Bits and Snickers.

NOTE: For extra rich brownies, stir 1 cup (240 mL) of "M&M's" Chocolate Mini Baking Bits into batter.

Mississippi Mud Trifle

Package of regular oreo cookies
large container of cool whip
mini marshmallows
large box instant chocolate pudding, prepared according to package directions
large box instant vanilla pudding, prepared according to package directions

1. Chop up 2 cups oreo cookies w/ chopper and put in bowl. Top with 1/2 of the chocolate pudding, then about 1/2 of the cool whip (I use a little less than 1/2). Top with 2 cups mini marshmallows, then 1/2 of the vanilla pudding.
2. Repeat layers. Sprinkle top with a few more chopped oreos.

Monster Mash

2 angel food cakes, cut in cubes
2 small packages sugar free chocolate pudding mix, made with skim milk
package sugar free lemon flavored cookies, crushed
unsweetened coconut
semisweet chocolate chips
2 small packages sugar free pistachio pudding mix, made with skim milk
package sugar free chocolate flavored cookies, crushed
low fat whipped topping

1. In trifle bowl, layer 1/2 of cake cubes, 3/4 chocolate pudding, lemon cookie crumbs, coconut, chocolate chips, rest of cake cubes, 3/4 pistachio pudding, chocolate cookie crumbs, coconut, chocolate chips, rest of chocolate and pistachio puddings and top with whipped topping.

Raspberry Chocolate Trifle

1 package (3.9 oz) instant chocolate pudding mix
2 cups cold milk
1 frozen pound cake (10-3/4 ounce loaf), thawed
2 C. fresh OR frozen raspberries, thawed
1 C. raspberry preserves
whipped cream or topping
raspberries for garnish

1. Mix pudding and milk according to package directions. Chill. Cut pound cake into 1 inch cubes. Place half in small trifle bowl. Gently stir together raspberries and preserves. Spoon half of this mixture over cake.
2. Pour half of the pudding over raspberries. Repeat layers. Chill until ready to serve. Garnish with whipped topping and more raspberries.

Peanut Butter Brownie Trifle a.k.a. Jessica's Trifle

21 ounce package brownie mix	2 teaspoons vanilla extract
10 ounce bag of peanut butter chips	1 cup whipping cream, whipped and divided
5 ounce package vanilla instant pudding mix	24 regular sized (about 2 inches in diameter) peanut butter cups, divided
3 cups milk	
1/2 cup peanut butter, creamy	

1. Line a 13 by 9 inch pan with aluminum foil, extend foil by 2 inches over side. Prepare brownie mix according to package directions. Add peanut butter chips. Bake in foil lined pan for length of time required by package.
2. Cool completely.
3. Lift foil out of pan. Invert on cutting board. Remove foil. Cut into 3/4 inch pieces, using sharp knife.
4. Coarsely chop 20 peanut butter cups; saving 4 for garnish.
5. Combine pudding mix and milk in large bowl. Beat at low speed for 2 minutes or until thickened. Add peanut butter and vanilla; beat until smooth. Gently fold in half of whipped cream.
6. Place half of brownies in bottom of trifle bowl; top with 1/2 of chopped candy and half of pudding. Repeat layers. Top with remaining whipped cream, spooned or piped on. Slice leftover candy in four long pieces. Arrange them vertically on top of cream.

Raspberry Chocolate Mousse Trifle

1 (18.25 ounce) box chocolate fudge cake mix	Seedless raspberry jam
12 ounces semisweet chocolate chips or squares	1/4 cup Chambord (raspberry liqueur)
6 eggs, separated	1 cup confectioners sugar
3/4 cup softened butter	1 large container Cool Whip

1. Prepare cake according to directions on package and bake in a greased 13 x 9-inch pan. Cool.
2. Cut cake in half and save half for the next time. It will freeze well.
3. Melt chocolate in the top of a double boiler over hot, not boiling, water. Cool.
4. In a large bowl beat egg whites until soft peaks form. Set aside.
5. Beat butter with confectioners sugar until light.
6. Add the egg yolks and beat until well blended and creamy. Add the cooled chocolate and liqueur. Gently fold in beaten egg whites. Chill.
7. Use a clear trifle dish or a beautiful deep serving dish. Crumble half of the cake and put it in the bottom of the serving dish. Spread a very, very thin layer of raspberry jam over the top. Pour half of the chocolate mousse on top followed by the Cool Whip. Repeat the layers.

Yield: 12 to 15 servings

Swiss Chocolate Trifle

1 small box pudding/pie filling mix	1 cup whipping cream
2 egg yolks	2 tablespoons granulated sugar
1 (18.25 ounce) box Swiss chocolate cake mix	Maraschino cherries
1/2 cup rum	1 can cherry pie filling

1. Cook pudding as directed on box. When thick, stir in egg yolks.
2. Bake a Swiss chocolate cake in 2 layers. When cool, split layers and place pie filling between layers. Cut these into 2-inch squares. Place in trifle bowl and pour rum over. Cover with pudding. Decorate with whipped cream, sugar and cherries.
- 3.

Turtle Trifle

8 ounces mascarpone cheese, softened (you can substitute an 8 ounce package of cream cheese here if you want)	2 lbs frozen pecan pie, thawed and cut into 1-inch cubes
1 1/2 cups whipping cream	1/3 cup chocolate fudge topping
1 1/2 teaspoons vanilla extract	1/3 cup caramel topping
	1/2 cup chopped pecans, toasted (optional)

1. Beat mascarpone cheese, whipping cream, and vanilla extract in a large bowl at medium speed with a heavy-duty electric stand mixer, using the whisk attachment, 2 to 3 minutes or until smooth and firm.
2. Place half of pie cubes in bottom of a 4-quart trifle dish or tall, clear 4-quart glass bowl.
3. Spread half of whipped cream mixture over pie cubes.
4. Drizzle with half each of chocolate fudge topping and caramel topping.
5. Sprinkle with half of chopped pecans.
6. Repeat layers.
7. Cover and chill at least 1 hour and up to 8 hours.

Fruit Trifles

Apple Spice Cake Trifle

1 box (18.25 ounce size) spice cake mix	3 cups cold milk
1 1/4 cup cinnamon applesauce	1 large box instant vanilla pudding mix
3 eggs	1 envelope whipped topping mix
1/3 cup vegetable oil	1 carton (12 ounce size) frozen whipped topping, thawed
1 can (21 ounce size) apple pie filling	1/2 cup chopped walnuts
1 tablespoon butter	1/4 cup English toffee bits or almond brickle chips
7 teaspoons ground cinnamon, divided	

1. In a mixing bowl, combine dry cake mix, applesauce, eggs and oil; beat on medium speed of electric mixer for 2 minutes. Pour into a greased 13 x 9-inch baking pan.
2. Bake at 350 degrees F for 35 to 40 minutes or until a wooden pick inserted near the center comes out clean. Cool on a wire rack.
3. In a saucepan, cook pie filling, butter and 1 teaspoon cinnamon until butter is melted; stir until well blended. Cool.
4. In a mixing bowl, combine milk, pudding mix, topping mix and remaining cinnamon. Beat on high until thickened, about 5 minutes. Let stand 5 minutes.
5. Spread a third of the topping in a 6-quart clear glass bowl.
6. Cut cake into cubes; place half over topping. Top with half of the fruit mixture, walnuts and pudding mixture. Repeat layers, ending with remaining topping mixture. Sprinkle with toffee bits. Cover and chill for at least 2 hours.

Apple Spice Trifle

1 (18.25-ounce) package spice cake mix
1 large eggs
1 1/3 cups water
1/3 cup vegetable oil
2 (12-ounce) packages STOUFFER'S® Harvest Apples

2 (8-ounce) packages cream cheese, softened
1 teaspoon ground cinnamon
1/4 cup apple juice
1 (8-ounce) container frozen whipped topping

1. Beat spice cake mix and next 3 ingredients at medium speed with an electric mixer according to package directions. Spoon batter into a lightly greased 13 x 9-inch pan.
2. Bake at 350°F (175°C) for 25 to 35 minutes. Cool in pan on a wire rack.
3. Thaw escalloped apples in microwave oven at MEDIUM (50% power) 6 to 7 minutes.
4. Beat cream cheese, cinnamon, and apple juice in a large bowl at medium speed with an electric mixer until creamy. Stir in escalloped apples until blended. Fold in whipped topping.
5. Cut cake into 4 1/2 x 1/2-inch slices. Place one-fourth of cake in a 4 quart trifle dish or bowl; top with 1 3/4 cups apple mixture. Repeat layers, ending with apple mixture. Chill, if desired.

Yield: 12 servings.

Apple Trifle

3 (12-ounce) packages STOUFFER'S® Harvest Apples, defrosted according to package directions
1/2 cup caramel topping for ice cream
1 (15.75-ounce) can vanilla pudding
1/4 cup rum, (optional)

1 (10.75-ounce) package pound cake, cut into 1/4-inch slices
1 cup non-dairy whipped topping
1/4 cup chopped walnuts
2 tablespoons maraschino cherries, (optional)

1. Combine escalloped apples and caramel topping in a large bowl; stir gently. Combine pudding and rum in a small bowl.
2. Place half of pound cake slices in a large glass serving bowl. Top with half of apple mixture, then half of pudding mixture; repeat layers. Spoon whipped topping over pudding; sprinkle with nuts. Garnish with cherries, if desired. Refrigerate until ready to serve.

Berry Cheesecake Trifle

2 (8-ounce) packages low fat cream cheese
1 cup powdered sugar
1 cup low fat sour cream
1/4 teaspoon vanilla extract
1/2 teaspoon almond extract

1 (12-ounce) container frozen low-fat whipped topping, thawed
1 angel food cake, torn into bite sized pieces
1 1/2 quarts fresh strawberries, sliced
1 1/2 quarts fresh blueberries
3 tablespoons granulated sugar

1. In large bowl, cream together cream cheese and powdered sugar; add sour cream, vanilla, and almond extract. Set aside.
2. Fold whipped topping into cream cheese mixture. Add cake pieces and fold lightly, set aside.
3. Combine strawberries and sugar.
4. Layer in large glass bowl starting with strawberries, then cake pieces, then blueberries. Continue layering until finished, 3 or 4 layers is good (depends on your bowl). Finish with berries on top and garnish with additional whipped topping if you want. Cover and chill well. Garnish with additional strawberries and blueberries just before serving, if desired.

Berry Trifle

2 cups granulated sugar	1/3 cup orange liqueur
1 cup unsalted butter	3 cups sliced strawberries
1/4 cup almond paste	3 cups raspberries
4 large eggs	3 cups blackberries
1 large egg yolk	2 cups mascarpone cheese
4 cups all-purpose flour	1/3 cup whipping cream
1/2 teaspoon vanilla extract	1 tablespoon granulated sugar
1/2 teaspoon almond extract	6 sprigs of mint
1 medium lemon, zested	

1. Preheat oven to 350°F (175°C). Grease a Bundt or ring pan.
2. Place the sugar, butter and almond paste in the bowl of an electric mixer. Using the paddle attachment, beat on medium speed until smooth. Add the eggs and egg yolk one at a time, blending well after each addition. Mix up to 4 cups flour just until the batter forms together. Add the vanilla extract, almond extract and peel; mix just until blended. Pour the batter into the prepared pan.
3. Bake 40 minutes to 1 hour, or until a tester inserted in the center comes out clean. Cool 10 minutes; invert onto a wire rack to cool.
4. Line a baking sheet with plastic wrap. Slice the pound cake and place on top of the plastic. Sprinkle the cake with orange liqueur. Set aside for 5 minutes.
5. Place the strawberries in a medium bowl. Add the raspberries and blackberries and toss to coat.
6. Into the bottom of 6 large wine glasses, crumble the soaked pound cake to a depth of about 1/2-inch. Top each portion with 3 or 4 tablespoons of the mixed berries, then 2 tablespoons of the mascarpone. Distribute half the remaining pound cake among the glasses, then all but 3 tablespoons or so of the remaining berries. Spoon on the remaining mascarpone, then a final layer of pound cake.
7. In a bowl, whip the cream until it begins to thicken. Add 1 tablespoon sugar and whip until soft peaks form. Top each glass with the whipped cream and a few berries. Refrigerate. Just before serving, garnish with sprigs of mint.

Yield: 14 servings.

Blueberry Lemon Trifle

1 (18.25-ounce) package yellow cake mix	4 cups fresh blueberries, rinsed and drained well
1 (3-ounce) package instant lemon pudding mix	1 (12-ounce) container non-dairy whipped topping

1. Prepared cake according to package directions in a 13 x 9 x 2-inch baking pan. Cool.
2. Meanwhile, prepare lemon pudding according to package directions and refrigerate for 1 hour.
3. Fold the entire container of whipped topping into the pudding.
4. Cut cake into 1-inch cubes.
5. Place a layer of cake cubes on the bottom of a trifle bowl or similar glass container with straight sides. Spoon a layer of pudding over the cake cubes, then a layer of blueberries. Repeat process until all ingredients are used, ending with the pudding. Refrigerate for several hours before serving.

Yield: 12 to 15 servings.

Blueberry Trifle

yellow cake, sliced in 5 layers	3 pints blueberries
your favorite liqueur (optional)	1 pint cream, sweetened and whipped
blueberry jam	

1. In a trifle bowl, layer yellow cake, sprinkle liqueur, smear with thin layer of jam, cover with blueberries, top with whipped cream. Repeat until almost top. Finish with whipped cream on top. Garnish with few blueberries.

Cherry-Pineapple Punch Bowl Cake

- | | |
|---|--|
| 1 18-1/4 ounce box butter cake mix, prepared and cooled | 16 ounce container whipped topping or 1 pint whipped cream |
| 20 ounce crushed pineapple | 20 ounce can cherry pie filling |
| 2- 5.9 ounce packages instant French or regular vanilla pudding, prepared as directed | |
1. Crumble 1/2 of cake in trifle bowl. Spread 1/2 of pineapple over crumbled cake, spread 1/2 of pudding mixture over pineapple, add 1/2 whipped topping over pudding, top with 1/2 cherry pie filling. Repeat layers. Chill at least 1 hour before serving.

Easy Raspberry Trifle

- | | |
|---|--|
| 1 box Betty Crocker® white angel food cake mix | 2 packages (10 oz. each) frozen sweetened raspberries, thawed |
| 1 1/4 cups cold water | 3 containers (6 oz. each) Yoplait® Original red raspberry yogurt |
| 3 cups boiling water | |
| 1 box (8 serving size) sugar free raspberry flavored gelatin | |
1. Move oven rack to lowest position (remove other racks). Heat oven to 350 degrees F.
 2. In extra large glass or metal bowl, beat cake mix and cold water on low speed 30 seconds; beat on medium speed 1 minute. Pour into ungreased 10 inch angel food (tube) cake pan. Do not use fluted tube cake pan or 9 inch angel food (tube) cake pan, or batter will overflow.
 3. Bake 37 to 47 minutes or until top is dark, golden brown and cracks feel very dry and not sticky. Do not underbake.
 4. Immediately turn pan upside down onto glass bottle until cake is completely cool, about 1 hour. Run knife around edges; remove from pan. Tear cake into 3/4 inch pieces.
 5. Pour boiling water on gelatin in large bowl; stir until gelatin is dissolved. Add raspberries. (If desired remove several raspberries and reserve for garnish.) Refrigerate gelatin mixture about 15 minutes or until thickened but not set.
 6. Layer half each of the cake pieces, gelatin mixture and yogurt in 3 qt glass trifle bowl; repeat. Garnish with reserved raspberries. Refrigerate at least 2 hours until firm. Cover and refrigerate any remaining dessert.

Easy Strawberry Trifle

- | | |
|---|---|
| 1 (7-ounce) package jelly rolls, sliced | 3 cups frozen whipped topping, thawed - divided use |
| 1 (3 1/2-ounce) package vanilla instant pudding mix | 2 cups sliced fresh strawberries |
| 1 1/2 cups milk | Addition strawberries for garnish (optional) |
1. Cut each jelly roll into 3 slices; arrange cut sides of slices around sides and bottom of a 2 1/2-quart glass souffle or trifle dish. Fill in with remaining jelly roll slices.
 2. Prepare pudding mix according to package directions, using 1 1/2 cups milk; let stand 5 minutes. Fold in 1 cup whipped topping.
 3. Arrange half of sliced strawberries over jelly roll slices; stop with pudding mixture. Arrange remaining sliced strawberries over pudding mixture; dollop or pipe remaining whipped topping on top. Garnish with additional strawberries, if desired.

Lemon Trifle

- | | |
|---|---|
| 1 (14 ounce) can sweetened condensed milk | 1 (10-inch) angel food cake, cut into 1-inch pieces |
| 1 (8 ounce) container lemon yogurt | 2 cups fresh raspberries |
| 1/3 cup lemon juice | 1/2 cup flaked coconut, toasted |
| 2 teaspoons grated lemon peel | Fresh mint, garnish |
| 2 cups whipped topping | |

1. In bowl, combine the first four ingredients. Fold in whipped topping. Place half of the cake cubes in a trifle bowl or 2 quart serving bowl. Top with half of the lemon mixture. Repeat layers.
2. Top with raspberries. Garnish with coconut and mint.

Yield: about 12 servings

Lime-Berry Mousse Trifle

- | | |
|---|---|
| 4-5 limes | 3 cups assorted fresh berries, such as strawberries, raspberries & blackberries |
| 6 ounces cream cheese, softened | 1 frozen prepared pound cake (16 ounces), thawed |
| 2/3 cup sweetened condensed milk | 1 pint lime sherbet, softened |
| 1 container (12 ounces) frozen whipped topping, thawed, divided | 1/4 cup sliced almonds, toasted |
| | Additional berries for garnish (optional) |

1. Slice two limes using **Ultimate Mandoline** fitted with v-shaped blade; set aside. Using **Microplane® Adjustable Grater**, zest remaining limes to measure about 1 tablespoon zest; juice limes into **Easy Read Measuring Cup** using **Citrus Press** to measure 1/2 cup juice.
2. In **Classic Batter Bowl**, whisk cream cheese, condensed milk, lime juice and zest with **Stainless Whisk**. Attach open star tip to **Easy Accent® Decorator**, fill with about 1/2 cup of the whipped topping and set aside. Gently fold in remaining whipped topping until smooth with **Small Mix 'N Scraper®**. Slice strawberries with **Egg Slicer Plus®**. Place berries in **Small Batter Bowl**.
3. Cut pound cake into 1-inch cubes with **Bread Knife**. To assemble trifle, place half of the pound cake cubes into bottom of **Trifle Bowl**. Top with half of the sherbet using **Small Scoop**; spread evenly. Top sherbet with half of the berries and half of the cream cheese mixture. Arrange lime slices in a circular pattern against inside of bowl to garnish. Repeat layers one time with remaining pound cake cubes, sherbet, berries and cream cheese mixture.
4. Pipe whipped topping rosettes around rim of trifle using decorator. Coarsely chop almonds using **Food Chopper**; sprinkle over top of trifle before serving. Garnish with additional berries, if desired.

Yield: 16 servings

Nutrients per serving: Calories 310, Total Fat 17 g, Saturated Fat 10 g, Cholesterol 60 mg, Carbohydrate 35 g, Protein 4 g, Sodium 120 mg, Fiber 1 g

Cook's Tip: To toast almonds in (**8-in.**) **Sauté Pan**, cook and stir 7-10 minutes over medium heat, stirring frequently with **Small Slotted Turner** until toasted. Remove from heat; cool.
Any flavor of sherbet can be used in this recipe, if desired.
Coat additional lime slices with sugar for a pretty garnish.

Lynn's Peach Trifle

12-ounce (330 g) pound cake
4 T. (60 ml) peach preserves
1 C. (250 ml) blanched almonds, separated into halves
1 C. (250 ml) medium-dry sherry
1/4 C. (60 ml) brandy
2 C. (500 ml) heavy cream, whipped
Custard sauce (recipe below), chilled until firm
2 C. (500 ml) fresh peaches, cut into slices OR 2-10 ounce (280 g) packages frozen peaches, defrosted and thoroughly drained

Custard Sauce

3 C. (750 ml) milk
4 t. (20 ml) cornstarch (cornflour)
2 T. (30 ml) sugar
2 egg yolks
1 t. (5 ml) vanilla extract

1. Cut 2 or 3 slices off of pound cake, coat with preserves. Place slices, jam side up, in trifle bowl. Cut the remaining cake into 1 inch (2.5cm) cubes, scatter over slices. Sprinkle with 1/2 cup (125 ml) of almonds.
2. Pour in sherry and brandy. Let mixture steep at room temperature for at least 30 minutes.
3. Set aside the 5 best peach slices. Scatter the rest over the cake. Spread custard on peaches. Gently smooth half of the whipped cream over the surface of the custard. Using a pastry bag fitted with a large rose tip, pipe the remaining whipped cream decoratively around the edge. Garnish the cream with the 5 reserved peach slices and the remaining 1/2 cup of almonds. The trifle will be at its best served at once, but it may be refrigerated for an hour or two.

Custard Sauce

1. In a heavy saucepan, combine 1/2 cup (125 ml) of the milk and the cornstarch, and whisk until the cornstarch is dissolved. Add the remaining milk and the sugar, and cook over moderate heat, stirring, until the sauce thickens and comes to a boil. In a small bowl break up the egg yolks with a fork and stir in 4 to 6 tablespoons (60 to 90 ml) of the sauce. Then whisk the mixture back into the remaining sauce. Bring to a boil again and boil for 1 minute, stirring constantly.

Yield: 6 to 8 servings

Peach Melba Trifle

1 (14 ounce) can sweetened condensed milk
1 1/2 cup water
1 small box instant vanilla pudding
1/4 cup plus 1 tablespoon sherry or orange juice
2 cups Cool Whip
1 angel food cake, torn into small pieces (about 8 cup)
1 1/2 pounds fresh peaches or 1 (29 ounce) can sliced peaches, drained
1/4 cup raspberry preserves

1. In large bowl combine condensed milk and water; mix well. Add pudding. Beat until blended. Chill 5 minutes.
2. Fold in Cool Whip and 1 tablespoon sherry or orange juice.
3. Place 4 cups cake pieces in 2 quart glass serving bowl. Sprinkle with 2 tablespoons sherry or orange juice. Top with half the peach slices, 1/4 cup preserves and 1/2 pudding mix. Repeat layering with remaining cake, sherry, peaches and pudding. Chill.
4. Garnish with almonds and additional raspberry preserves if desired.

Pina Colada Trifle

Cake

- 1 (18.25 ounce) box butter yellow cake mix
- 1 cup sour cream
- 1/2 cup vegetable oil
- 1/2 cup light rum
- 1/4 cup granulated sugar
- 1/4 cup water or coconut milk
- 4 eggs

Custard

- 3 cups sour cream
- 2 (6 ounce) packages frozen fresh coconut or 2 cups fresh grated coconut
- 1 (7 ounce) can flaked coconut (reserving 1/4 cup for garnish, may be toasted)
- 2 1/2 cups granulated sugar

Fruit

- 1 (14 ounce) can crushed pineapple
- 1 tablespoon cornstarch
- Yellow food coloring

For serving

- 1 cup whipping cream
- 1 (7 ounce) can pineapple slices, well drained
- 1/4 cup confectioners sugar
- Maraschino cherries
- 1/4 cup reserved coconut

1. Place all cake ingredients except rum in mixing bowl and beat for 4 minutes. Pour into 3 (8-inch) cake pans which have been greased and floured. Bake at 375 degrees F for 25 to 30 minutes. Cool. Split to make 6 layers. Sprinkle split side with 1/2 cup light rum.
2. Mix custard ingredients together.
3. Drain pineapple syrup from crushed pineapple. Add cornstarch in a saucepan. Add food color and cook on low heat until thickened. Remove from heat and add drained pineapple and cool.
4. To layer, place cut side up of one cake layer in bottom of 8-inch trifle bowl. Spread with about a cup of custard. Over custard, spread a light layer of crushed pineapple mixture. Continue layering of cake and mixture until all is used up, ending with cut side down of top layer and only a layer of custard. Cover and store in refrigerator up to 5 days.
5. Whip cream until stiff. Add confectioners sugar. Mound on top of trifle and garnish with pineapple slices, maraschino cherries and toasted coconut. Or substitute the above with Cool Whip and 1 teaspoon rum flavoring.

NOTE: This will keep up to 5 days in the refrigerator.

Pineapple Angel Trifle

- 1 (15 ounce) can pineapple tidbits, undrained
- 2 small boxes vanilla instant pudding mix
- 3 cups milk
- 8 ounces sour cream

- 1 (10-inch) angel food cake, cut into 1-inch cubes
- 1 (8 ounce) container frozen whipped topping, thawed

1. Drain pineapple tidbits, reserving 1 cup juice; set aside.
2. Combine instant pudding mix, 1/2 cup reserved juice and milk in a large mixing bowl; beat at low speed with an electric mixer 2 minutes or until thickened. Fold in sour cream and pineapple tidbits.
3. Place one-third of cake cubes in bottom of a pretty 4-quart glass bowl; drizzle with 2 to 3 tablespoons remaining reserved pineapple juice. Spoon one-third of pudding mixture over cake. Repeat procedure twice, ending with pudding mixture. Cover and chill at least 3 hours.
4. Just before serving, spread top with whipped topping. Garnish with mint leaves and/or pineapple slices.

Yield: 12 servings

Raspberry Almond Trifle

2 cups whipping cream
1/4 cup plus 1 tablespoon raspberry liqueur or orange juice, divided
1 (14 ounce) can Eagle Brand Sweetened Condensed Milk

3 packages ladyfingers, separated
1 cup seedless raspberry jam
1/2 cup sliced almonds, toasted

1. In large bowl, beat whipped cream and 1 tablespoon liqueur until soft peaks form. Fold in Eagle Brand; set aside.
2. Layer bottom of 12 (4-ounce) custard cups or ramekins with ladyfingers. Brush with some remaining liqueur. Spread half of jam over ladyfingers. Spread evenly with half of cream mixture; sprinkle with half of almonds. Repeat layers with remaining ladyfingers, liqueur, jam, cream mixture and almonds. Cover and chill 2 hours.
3. Store covered in refrigerator.

Yield: 12 servings

Raspberry Kiwi Fruit Trifle

1 small box vanilla instant pudding
2 cups cold milk
1 loaf pound cake, sliced
1/2 cup raspberry-flavor Hiram Walker brandy

1/2 cup raspberry preserves
8 kiwi fruit, peeled and sliced
1 3/4 cups Cool Whip, thawed
Toasted sliced almonds

1. Prepare instant pudding mix with milk as directed on package. For pudding, arrange 1/3 of the pound cake in bottom of 3-quart serving bowl. Sprinkle with 1/3 of the brandy. Top with half of the raspberry preserves, half the kiwi fruit and half of the pudding. Repeat layers. Top with remaining cake and brandy. Spread with whipped topping and garnish with almonds.

Raspberry Trifle

1 purchased angel food cake
2 C. boiling water
1 lg. pkg. raspberry flavored gelatin

2 pkgs. (10 oz. each) frozen sweetened raspberries, thawed
4- 6oz. containers raspberry yogurt (Yoplait is great!)

1. Tear cake into 3/4" pieces
2. Pour boiling water on gelatin in large batter bowl; stir until gelatin is dissolved. Add raspberries. Refrigerate approx. 15 min. until thickened but not set.
3. Layer half each of the cake pieces, gelatin mixture and yogurt into trifle bowl. Repeat.
4. Refrigerate at least 2 hours until firm.
5. Easily switch this to other flavors. strawberry is great!

Sour Cream Trifle with Fruits

1 cup sour cream
1 3/4 cups milk
1 (3.4 oz) box vanilla instant pudding mix
1 teaspoon grated lemon peel

1 angel food cake, torn into bite size pieces
2 pints assorted fresh berries (strawberries, blueberries, raspberries)

1. Place sour cream in large bowl. Gradually whisk in milk until smooth. Gradually add pudding and lemon peel while stirring until well mixed and thickened, 1 to 2 minutes.
2. In large clear serving bowl, layer with 1/2 of the angel food cake pieces, 1 1/2 cups berries and 1/2 of the pudding mixture. Repeat layers. Top with remaining berries. Cover, refrigerate for 2 hours. Garnish with fresh mint leaves, if desired.

Raspberry Trifle 2

1 (10 3/4-ounce) loaf frozen pound cake
1 1/2 cups heavy cream
3/4 cups granulated sugar
2 (8-ounce) packages cream cheese, softened
2 teaspoons lemon juice
2 teaspoons vanilla extract
2 (10-ounce) packages frozen sweetened raspberries, thawed
2 tablespoons baking cocoa powder
Fresh raspberries, optional (for garnish)

1. Slice cake into 18 to 20 slices about 1/2-inch thick; set aside.
2. In a mixing bowl, beat cream with 1/4 cup sugar until stiff peaks form. Set aside.
3. In another bowl, beat cream cheese, lemon juice, vanilla and the remaining sugar. Fold in 2 cups of the whipped cream; set remaining whipped cream aside for topping.
4. Drain raspberries, reserving juice; set berries aside.
5. Line the bottom of a 3-quart glass bowl with a third of the cake slices.
6. Drizzle with some of the raspberry juice. Spread with 1/4 of the cream cheese mixture. Sift 1/4 of the cocoa over the top. Sprinkle with 1/3 of the berries. Repeat layers twice. Top with the remaining cream cheese mixture, whipped cream and sifted cocoa. Cover and refrigerate for 4 hours or overnight. Garnish with fresh raspberries just before serving, if desired.

Strawberry and Banana Trifle

1 (14-ounce) can sweetened condensed milk
1 1/2 cups *cold* water
1 (3.5-ounce) package instant vanilla pudding mix
2 cups whipping *or* heavy cream, whipped
2 bananas, chopped
1 (12-ounce) ready-made pound cake, diced
4 cups unsweetened sliced strawberries
1/2 cup strawberry jam
2 tablespoons slivered almonds

1. Combine sweetened condensed milk and cold water in a bowl. Add instant vanilla pudding mix and beat well. Chill for 5 minutes.
2. Cut pound cake into bite-size pieces. Chop bananas. Slice strawberries.
3. Meanwhile, beat cream until stiff. Fold into the pudding mixture along with bananas.
4. In 6 individual serving dishes, layer pudding, pound cake, strawberries, and strawberry jam. Repeat the layers; garnish with reserved strawberries and slivered almonds.

Strawberry and Peach Trifle

2 packages (4 serving size each) vanilla pudding and pie filling mix (not instant)
3 cups milk
1 1/2 qts. (6 cups) strawberries, sliced
1 large fresh peach, peeled and cubed
1/4 cup sugar
1 package (16 oz) frozen pound cake loaf
1/4 cup peach or strawberry preserves
1/4 cup amaretto or orange juice
1 cup whipping (heavy) cream
1/4 cup slivered almonds, toasted
2 large fresh peaches, peeled and sliced

1. Make pudding mix as directed on package for pudding, using 3 cups milk. Place plastic wrap directly on top of pudding. Refrigerate at least 2 hours until chilled.
2. Mix strawberry, cubed peach and sugar. Let stand at room temperature 15 minutes.
3. Cut pound cake horizontally in half. Spread preserves over bottom half. Top with top half. Cut into 18 slices. Drizzle with amaretto. Place 9 slices in 3 to 4 qt straight sided trifle bowl. Spoon half of strawberry mixture over cake.
4. Beat whipping cream in chilled small bowl with electric mixer on high speed until stiff. Fold whipped cream into pudding. Spoon half of pudding mixture over strawberries. Repeat layers with remaining cake, strawberry mixture and pudding mixture. Refrigerate at least 2 hours.
5. Just before serving, sprinkle with almonds. Top with sliced peaches.

Strawberry Angel Trifle

- 1 baked angel food cake
- 1/2 cup strawberry jam
- 1 (21-ounce) can lemon pie filling
- 1 (8-ounce) container frozen non-dairy whipped topping, thawed (*or* 3 cups sweetened whipped cream)
- 1 (20-ounce) can pineapple chunks, drained
- 4 kiwifruit, peeled and sliced
- 2 pints strawberries, cleaned, hulled and sliced

1. Cut cake into bite-size pieces and place half in a glass serving bowl, preferably one with straight sides. Set remaining cake pieces aside.
2. In a small saucepan, melt jam and drizzle half over cake in bowl; set aside.
3. In a large bowl, combine lemon pie filling and non-dairy whipped topping, mixing until smooth; spread half over cake and jam. Layer half of the pineapple chunks, half the kiwifruit and half the strawberries on top. Arrange remaining cake over fruit; pour on remaining lemon mixture. Layer with remaining fruit. Cover with plastic wrap and refrigerate for at least 4 hours.

Yield: 16 servings.

Strawberry/Cherry/Blueberry Delight Trifle

- 1 angel food cake
- 1 pint strawberries, sliced, mixed with 1/2 C. sugar -
or- 1 large can cherry or blueberry pie filling
- 1 large box instant vanilla or cheesecake pudding and ingredients to prepare pudding
- 16 oz. Cool Whip

1. Mix pudding according to directions on box. Tear angel food cake into bite-sized pieces and layer in bottom of Trifle Bowl. Pour half of pudding over cake pieces, then add half of fruit over the ingredients already in the trifle bowl, add 1/2 of Cool Whip over the top. Layer again starting with angel food cubes.

Strawberry Crown Trifle

- 1 store-bought *or* homemade pound cake
- 6 ounces raspberry jelly
- 3 (3.5-ounce) packages instant vanilla pudding mix
- 5 cups milk
- 2 cups strawberries, sliced
- 1 (8-ounce) container frozen non-dairy whipped topping, thawed (*or* 3 cups sweetened whipped cream)
- 3/4 cup sliced almonds, toasted

1. Slice pound cake into 1/2-inch pieces. Line the bottom of a serving dish with cake, covering completely.
2. Heat raspberry jelly in a saucepan and spread over the cake layer. Combine instant vanilla pudding mixes with milk.
3. Mix for 2 minutes. Alternately layer the sliced cake, the jam, sliced strawberries, and the pudding on top. Top with non-dairy whipped topping and garnish with sliced almonds.
4. Refrigerate for 3 hours before serving.

Yield: 8 servings.

Strawberry-Rhubarb Trifle

1/2 pound rhubarb, cut into 1/2 inch pieces (2 cups)
1 cup sugar
1/4 cup orange juice
2 cups sliced strawberries
2 packages (4-serving size each) tapioca or vanilla pudding and pie filling (not instant)

2 1/2 cups milk
2 cups frozen (thawed) whipped topping
1 package (16 ounces) frozen pound cake loaf
1/2 cup orange marmalade
1 cup medium-size whole strawberries, if desired
Shredded orange peel, if desired

1. Mix rhubarb, sugar and orange juice in 2 qt saucepan. Heat to boiling over medium heat; reduce heat to low. Cook about 15 minutes, stirring occasionally, until rhubarb is tender and mixture starts to thicken slightly. Cook 30 minutes. Refrigerate about 2 hours or until chilled. Stir in sliced strawberries.
2. While rhubarb mixture is cooling, mix pudding mix and milk in 2 qt saucepan. Cook over medium heat 6 to 7 minutes, stirring constantly, until mixture boils. Cool 15 minutes. Refrigerate at least 2 hours until chilled. Fold in whipped topping.
3. Cut pound cake horizontally in half. Spread marmalade over bottom half. Top with top half. Cut into 18 slices. Place 9 slices in bottom of 2 1/2 to 3 qt trifle bowl.
4. Spoon half of the rhubarb mixture over cake; top with half of the pudding. Repeat layers with remaining cake, rhubarb mixture and pudding. Cover and refrigerate at least 2 hours until chilled.
5. Arrange whole strawberries on top of trifle. Garnish with orange peel. Store covered in refrigerator.

Prep Time: 20 minutes

Start to finish: 5 hr 15 minutes

Yield: 12 servings

Strawberry Trifle I

2 pint baskets strawberries, washed and hulled
1/2 cup granulated sugar
2 cups water - divided use
1 1/2 tablespoons cornstarch
1 tablespoon lemon juice

1 (14-ounce) can sweetened condensed milk
1 (3.5-ounce) package instant vanilla pudding mix
2 cups whipping *or* heavy cream, whipped
1 (12-ounce) ready-made pound cake, cubed
Mint leaves (optional)

1. Slice berries, reserving 6 for garnish. Place 1 cup of the sliced berries in saucepan with sugar and 1/4 cup water. Bring to boil. Cook 3 minutes; remove from heat. Mix cornstarch and 1/4 cup cold water. Stir into strawberry mixture. Cook and stir until thick (about 2 minutes). Add lemon juice. Cool to room temperature.
2. Combine sweetened condensed milk and remaining 1 1/2 cups cold water in a bowl. Add instant vanilla pudding mix and beat well. Chill for 5 minutes.
3. Cut pound cake into bite-size cubes.
4. Meanwhile, beat cream until stiff. Fold into the pudding mixture.
5. Layer pudding, pound cake, sliced strawberries, and strawberry mixture. Repeat the layers; garnish with reserved strawberries and mint leaves.

Yield: 12 servings.

Cooking Tip: Can also be prepared using stemmed glasses or individual glass serving dishes.

Strawberry Trifle II

1 1/2 cups heavy cream, whipped *or* 1 (8-ounce) container frozen non-dairy whipped topping, thawed

2 pints strawberries, washed, stemmed and sliced
1 (14-ounce) can sweetened condensed milk
1 ready-made angel food cake

1. Fold non-dairy whipped topping, strawberries and sweetened condensed milk together in a large mixing bowl.
2. Tear the cake into bite-sized pieces; fold half of these pieces into the strawberry mixture.
3. Place remaining half of torn cake pieces into an attractive bowl or serving dish. Pour over the remaining cake and refrigerate for 30 minutes.

Yield: 16 servings.

Cooking Tip: Fill a crystal bowl, clear bowl or even a goldfish bowl with this pretty confection.

Three-Berry Trifle

1 box Betty Crocker® SuperMoist® white cake mix
Water, vegetable oil and egg whites called for on cake mix box

1/3 cup granulated sugar
1/4 cup raspberry-flavored liqueur or cranberry-raspberry juice

1 pint (2 cups) blueberries
1 pint (2 cups) raspberries
1 pint (2 cups) strawberries, halved

1 cup whipping cream
2 tablespoons powdered sugar

1. Heat oven to 350°F (325°F for dark or nonstick pan). Make cake as directed on box for 13x9-inch pan. Run knife around sides of pan to loosen cake. Cool completely, about 1 hour.
2. While cake is cooling, in medium bowl, gently mix berries, granulated sugar and raspberry liqueur.
3. In chilled large bowl, beat whipping cream and powdered sugar with electric mixer on high speed until stiff peaks form.
4. Cut or tear cake into 1-inch pieces. In 3-quart glass trifle bowl, arrange half the pieces. Spoon half of the berry mixture over cake; top with half of the whipped cream. Repeat layers. Cover; refrigerate at least 1 hour before serving. Garnish with additional berries if desired.

Vanilla Raspberry Trifle

2 (3 to 3 5/8 ounce) boxes vanilla pudding and pie filling mix

1/3 cup red raspberry preserves or jam
1/3 cup crushed almond or coconut macaroons

4 1/2 teaspoons vanilla extract, divided
1 (10 ounce) package frozen raspberries, thawed

4 slices pound cake, cut 1/2-inch thick
1 cup heavy cream

1. Prepare both packages of pudding mix as label directs; cool slightly.
2. Stir in 2 teaspoons of the vanilla extract. Place clear plastic wrap or waxed paper on the surface of the pudding. Cool.
3. Meanwhile, spread one side of the pound cake with preserves. Arrange preserves side up in a 2-quart glass serving dish. Sprinkle with crushed macaroons. Reserve a few whole raspberries for garnish; gently stir 1 teaspoon of the vanilla extract into the remaining raspberries. Spoon over crumbs. Pour cooled custard over berries and refrigerate until thoroughly chilled.
4. Combine cream with remaining 1 1/2 teaspoons vanilla extract. Whip until stiff; spread half over the custard. Garnish with remaining whipped cream and reserved raspberries. Chill thoroughly.

Yield: 10 to 12 servings.

Note: Strawberry preserves and frozen strawberries may be substituted for the raspberries.

Trifle with Strawberries and Caramel-Coated Bananas

Cake

Nonstick vegetable oil spray
10 large eggs, room temperature
1 cup plus 4 tablespoons granulated sugar
3 1/2 teaspoons vanilla extract
1 teaspoon salt
1 cup plus 4 tablespoons all-purpose flour
5 tablespoons unsalted butter, melted, lukewarm

Custard

1 1/2 cups milk (do not use low-fat or nonfat)
1 vanilla bean, split lengthwise
6 large egg yolks
1/3 cup granulated sugar
2 1/2 tablespoons all-purpose flour
1/2 cup chilled whipping cream

Caramel Syrup

1 cup granulated sugar
1/3 cup plus 5 tablespoons water

Assembly

confectioners sugar
2/3 cup raspberry jam
8 tablespoons dark rum
2 (1 pound) baskets fresh strawberries, hulled, sliced, or three 10 ounce package sliced frozen strawberries in syrup, thawed, drained well
8 medium bananas, peeled, cut into 1/3-inch-thick slices
Additional fresh strawberries
Additional bananas
Whipped cream
Fresh mint sprigs (optional)

1. Preheat oven to 350 degrees F. Lightly spray 15 1/2 x 10 1/2 x 1-inch jellyroll pan with vegetable oil spray. Line bottom of pan with wax paper, extending paper slightly at short ends; spray paper.
2. Using electric mixer, beat 5 eggs, 1/2 cup plus 2 tablespoons sugar, 1 3/4 teaspoons vanilla extract and 1/2 teaspoon salt in large bowl until mixture triples in volume and is thick enough to fall in heavy ribbon when beaters are lifted, about 12 minutes.
3. Sift 1/2 cup plus 2 tablespoons flour over batter in 2 additions, gently folding just to combine after each addition. Drizzle 2 1/2 tablespoons butter over and fold in gently (do not overmix or batter will deflate). Pour batter evenly into prepared pan.
4. Bake cake until golden and tester inserted into center comes out clean, about 12 minutes. Transfer pan to rack; cool cake. Repeat with remaining ingredients and another pan to make second cake. (Can be prepared 1 day ahead. Cover cakes with foil and store at room temperature.)
5. Place milk in medium saucepan. Scrape in seeds from vanilla bean; add bean. Bring to boil. Whisk yolks, sugar and flour in medium bowl until smooth. Gradually whisk in hot milk mixture. Return mixture to pan; whisk over medium heat until custard thickens and boils, about 4 minutes. Strain into medium bowl. Press plastic wrap onto surface. Chill until cold, about 3 hours. Using electric mixture, beat cream in medium bowl to stiff peaks. Fold cream into cold custard. (Can be prepared 1 day ahead. Cover and refrigerate.)
6. Stir sugar and 1/3 cup water in heavy small saucepan over low heat until sugar dissolves. Increase heat; boil without stirring until syrup turns deep amber, brushing down sides of pan with wet pastry brush and swirling pan occasionally. Remove from heat. Add 3 tablespoons water (mixture will bubble vigorously). Stir until caramel is smooth. Pour caramel into medium bowl; mix in remaining 2 tablespoons water. Cool. (Can be made 1 day ahead. Cover; let stand at room temperature.)
7. Sift generous amounts of confectioners sugar over 2 kitchen towels. Cut around pan sides to loosen cakes. Turn cakes out onto prepared towels. Peel off paper.
8. Stir jam and 2 tablespoons rum in small bowl to blend. Cut each cake crosswise in half. Spread half of jam mixture over 1 piece of each cake. Gently press second piece of each cake onto jam.
9. Cut cake sandwiches crosswise into 3/4-inch-wide strips. Arrange enough cake strips in 3 1/2- to 4-quart glass trifle dish or bowl to cover bottom, trimming strips to fit and allowing jam layer to show at sides. Brush cake layer with 2 tablespoons rum. Top with half of sliced berries, arranging some to show at sides of dish.
10. Add banana slices to caramel syrup; gently stir to coat. Using slotted spoon, remove banana slices, a few at a time, draining all excess caramel back into bowl. Layer half of banana slices atop berries, arranging some to show at sides of dish.

11. Spoon half of custard over bananas, spreading to side of dish. Repeat layering with cake, rum, berries, banana slices and custard. Arrange remaining cake strips atop custard; press gently to compact. Brush with 2 tablespoons rum. Cover trifle. Chill at least 4 hours and up to 10 hours. Cover remaining caramel syrup; store at room temperature.
12. Halve additional berries. Slice additional bananas. Arrange fruit atop trifle, leaving 1-inch plain border at edge. Brush fruit with enough caramel syrup to glaze. Spoon cream into pastry bag fitted with medium star tip. Pipe cream around fruit. Garnish with mint, if desired.

Yield: 16 servings

Triple Berry Trifle

1 cup LAND O LAKES® Sour Cream	1/2 (10-inch) angel food cake, torn into bite-size pieces
1 3/4 cups milk	2 pints (4 cups) assorted fresh berries (strawberries, hulled and sliced, blueberries and raspberries)
1 (0.9-ounce) package vanilla sugar-free instant pudding and pie filling*	
1 teaspoon grated lemon peel	

1. Place sour cream in large bowl; gradually stir in milk with wire whisk until smooth. Continue stirring, gradually adding pudding and lemon peel, until well mixed and thickened (1 to 2 minutes).
2. Layer half of cake pieces, 1 1/2 cups berries and half of pudding mixture in 2-quart serving bowl. Repeat layers. Arrange remaining berries on top. Cover; refrigerate at least 2 hours.

Yield: 10 servings.

*Substitute 1 (3 1/2-ounce) package vanilla instant pudding and pie filling.

Tropical Trifle

3 eggs	2 ripe mangoes, peeled, seeded, and cubed
1 1/4 cups milk	2 cups cubed fresh pineapple
1/4 cup granulated sugar	1 cup whipping cream
1 teaspoon vanilla extract	2 tablespoons granulated sugar
1 (3 ounce) package ladyfingers or 12 ladyfingers, split	1/2 teaspoon vanilla extract
3 tablespoons light rum or pineapple juice	2 tablespoons coconut, toasted

1. For custard, in a heavy medium saucepan lightly beat eggs just until mixed. Stir in milk and the 1/4 cup sugar. Cook and stir over medium heat until mixture just coats a metal spoon, about 7 minutes. Remove from heat; stir in the 1 teaspoon vanilla extract. Pour custard into a bowl. Cover surface with plastic wrap. Let stand 30 minutes or until cool.
2. Tear ladyfingers into 1-inch pieces. In a 2-quart clear glass serving bowl arrange half of the ladyfingers. Sprinkle with half of the rum or pineapple juice. Top with half of the mangoes and half of the pineapple. Pour half of the custard over the fruit. Repeat layers. Cover and chill in the refrigerator for 4 to 6 hours.
3. Just before serving, in a chilled small mixing bowl combine whipping cream, the 2 tablespoons sugar, and the 1/2 teaspoon vanilla extract. Beat with an electric mixer on medium speed until soft peaks form. Pipe or spread whipped cream over trifle. Sprinkle with coconut.

Yield: 8 servings.

Unique Trifles

Banana Cream Trifle

1 package (4 serving size) vanilla instant pudding and pie filling mix
2 cups cold milk

1 package (16 oz) frozen banana breakfast quick bread loaf, thawed and cut into 1 inch cubes (6 cups)
3 medium bananas, sliced
1 container (8 oz) frozen whipped topping, thawed

1. Make pudding mix in large bowl as directed on package for pudding using 2 cups milk.
2. Layer half of the breaded cubes, pudding, banana slices and whipped topping in 2 qt bowl; repeat.
3. Cover and refrigerate until serving but no longer than 24 hours. Store covered in refrigerator.

Substitution: Blueberry muffins can be cut into cubes and used in place of the quick bread loaf. Replace one of the bananas with 1 cup fresh blueberries.

Banana Pudding Trifle

1/3 cup all-purpose flour
2/3 cup packed brown sugar
2 cups milk
2 egg yolks, beaten
2 tablespoon butter or margarine

1 teaspoon vanilla extract
1 cup heavy cream, whipped
5 firm bananas, sliced
Chopped walnuts (optional)

1. In a medium saucepan, combine flour and brown sugar; stir in milk. Cook and stir over medium heat until thickened and bubbly; cook and stir 1 minute more. Remove from heat. Gradually stir about 1 cup hot mixture into egg yolks. return all to saucepan. Bring to a gentle boil; cook and stir for 2 minutes. Remove from heat; stir in butter and vanilla extract. Cool to room temperature, stirring occasionally.
2. Fold in the whipped cream. Layer a third of the pudding in a 2-quart glass bowl; top with half of the bananas. Repeat layers. Top with remaining pudding. Sprinkle with nuts if desired. Cover and chill at least 1 hour before serving.

Yield: 8 servings

Banana Split Trifle

30 to 40 vanilla wafers
1 small box instant vanilla pudding
3 bananas, sliced
Chocolate syrup
1 large box instant chocolate pudding

1 regular size can crushed or tidbit pineapple
1 container whipped topping
1 jar maraschino cherries, drained
Chopped nuts (optional)

1. Set out a glass or see-through bowl, as straight-sided as you can get it. Put a layer of vanilla wafers along the bottom and half-way up the sides.
2. Mix the vanilla pudding according to directions on the box and let sit for 30 seconds to help it set. Pour the pudding over the wafers.
3. Slice 2 bananas and layer the slices over the vanilla pudding. Drizzle the chocolate syrup over the bananas.
4. Drain the can of pineapple, and pour over the chocolate syrup.
5. Mix the chocolate pudding according to the directions and let sit for 30 seconds. Pour over the pineapple. Top with whipped topping. Cover the bowl with plastic wrap so that the topping doesn't get a "skin" over it and refrigerate for about 1 to 2 hours.
6. Take out and remove the plastic wrap when ready to serve. Add the cherries and the chopped nuts to the top of the whipped topping. Serve immediately.

Cappuccino Mousse Trifle

- | | |
|---|--|
| 1 (16 oz) frozen prepared pound cake (or 2 frozen prepared pound cakes, 298 g each) | 2 containers (8 oz. each) frozen whipped topping, thawed, divided (6 cups) |
| 2 1/2 cups cold milk | 1 square (1 oz/30g) semi-sweet chocolate for baking |
| 1/3 cup instant coffee granules | 1/4 tsp ground cinnamon |
| 2 packages (3.4 oz. each) vanilla instant pudding and pie filling | |

1. Cut pound cake into 1 inch cubes; set aside. Whisk together milk and instant coffee granules; let stand 5 minutes or until dissolved. Set aside 1 cup of the milk mixture. Add pudding mixes to remaining milk mixture; whisk until pudding mixture begins to thicken. Gently fold in half of the whipped topping.
2. To assemble trifle, place half of the cake cubes into the bottom of Trifle Bowl, pressing down gently. Pour half of the reserved milk mixture over cake cubes. Top with half of the pudding mixture. Grate one third of the chocolate over pudding mixture. Repeat layers one time. (Reserve remaining chocolate for garnish)
3. Reserve 1 cup of the remaining whipped topping for garnish. Spread remaining whipped topping over entire top of the trifle, creating a smooth surface. Pipe rosettes around edge of dessert with reserved whipped topping. Grate remaining chocolate in center; sprinkle lightly with cinnamon.

Nutrients per serving: Calories 440, Total Fat 20g, Saturated Fat 15 g, Cholesterol 105 mg, Carbohydrate 57 g, Protein 5 g, Sodium, 490 mg, Fiber less than 1 g.

Chocolate Chip Cookie Trifle

- | | |
|---|--|
| Skim Milk (Because all you are doing is dipping the cookies in (ala Lady Fingers in espresso for a Tiramisu), not much. I would just put some in bowl and dip away) | 1 pkg. chocolate chip cookies (like Chips Ahoy) |
| | 16 oz. container non-dairy whipped topping, thawed |

1. Put layer of whipped topping in bottom of bowl.
2. Dip cookies in milk; put 2 layers of cookies
3. Repeat two more times and then end with a layer of cool whip. Reserve a few cookies to crumble on top OR you could always grate chocolate on top after you use the **EAD** to embellish it.
4. Refrigerate for at least 30 minutes
5. Also can be frozen and tastes just like cookie dough ice cream!

Chocolate Chip Trifle

- | | |
|---|--|
| 1 (18-ounce) package NESTLÉ TOLL HOUSE Chocolate Chip Cookie Dough | 2 (12-ounce) containers frozen non-dairy whipped topping, thawed |
| 2 cups milk | 1 1/2 quarts sliced fresh strawberries <i>or</i> raspberries |
| 2 (3.4-ounce) package vanilla <i>or</i> chocolate instant pudding and pie filling mix | |

1. Preheat oven to 375°F.
2. Cut cookie dough in half lengthwise and then in half again lengthwise, for a total of 4 pieces. Cut cookie dough into 2 1/2-inch logs, ending with 16. Place on ungreased baking sheets.
3. Bake for 11 to 13 minutes or until light golden brown. Cool on baking sheets for 1 minute; remove to wire racks to cool completely.
4. Beat milk and pudding mix in large bowl until blended. Fold whipped topping into mixture. Crumble 6 cookies. Sprinkle 3/4 of crumbled cookies on bottom of a deep 10-inch glass serving dish. Top with 1/3 of pudding mixture. Place strawberries over pudding. Stand remaining 10 cookies, face side out, along the inside of dish. Place remaining pudding mixture over strawberries. Top with remaining crushed cookies. Cover; refrigerate for 4 hours or overnight. Garnish with fresh mint leaves and additional fruit, if desired.

Easy Southern Banana Pudding

3 cups cold milk
2 pkg. (4-serving size each) JELL-O Vanilla Flavor Instant Pudding & Pie Filling
30 NILLA Wafers

3 medium bananas, sliced
1 tub (8 oz.) COOL WHIP Whipped Topping, thawed

1. **POUR** milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 min. or until well blended. Let stand 5 min.
2. **ARRANGE** half of the wafers on bottom and up side of 2-qt. serving bowl; top with layers of half each of the banana slices and pudding. Repeat all layers. Cover with whipped topping.
3. **REFRIGERATE** 3 hours. Store leftover dessert in refrigerator.

English Trifle

1 angel food cake
2 5.9 ounce boxes instant vanilla pudding mix, prepared
1 package frozen crushed strawberries

2 small packages strawberry flavored gelatin, prepared
1/2 pint vanilla ice cream, softened
16 ounce container whipped topping
4 bananas

1. Break cake in bite size pieces in bottom of large punch bowl. Fold ice cream into prepared pudding. Pour half of mixture over cake. Fold strawberries into prepared gelatin. Pour half over pudding mix. Slice 2 bananas over this.
2. Repeat layering process with pudding, gelatin and bananas. Spread whipped topping on top. Garnish with whole strawberries.

Make-Ahead Cappuccino-Oreo Trifles

1/2 cup granulated sugar
1/4 cup cornstarch
1 tablespoon instant coffee granules
1 large egg

2 1/2 cups milk
1 tablespoon Kahlua (coffee-flavored liqueur)
16 Oreo cookies - divided use
1 1/2 cups frozen whipped topping, thawed

1. Combine first 4 ingredients in a bowl; stir well with whisk. Cook milk in heavy saucepan over medium-high heat to 180°F (90°C) or until tiny bubbles form around edge (Do Not Boil). Gradually add hot milk to egg mixture, stirring constantly with whisk. Return milk mixture to pan; cook over medium heat until thick (3 minutes), stirring constantly. Reduce heat to low, and cook 2 minutes. Remove from heat; stir in Kahlua. Pour into medium bowl; place bowl in larger bowl of ice water, stirring occasionally until mixture is cool.
2. Coarsely chop 8 cookies; fold chopped cookies and whipped topping into pudding. Spoon about 1/2 cup cookie mixture into each of 8 small parfait glasses or 8 (6-ounce) custard cups. Cover and chill at least 2 hours or until cold. Top each serving with a cookie.

Patti's All American Trifle

Patti's All American Trifle uses strawberries and blueberries for the red and blue. White is the whipped cream.

2 (12oz.) containers whipped topping, thawed
1 5.9 ounce package vanilla instant pudding
1 whole angel food cake, cut into 1 inch cubes

Sliced fresh strawberries and blueberries
Slivered almonds

1. Prepare instant pudding according to package directions. Layer ingredients as follows from bottom of trifle bowl to top; 1/3 Cool Whip, 1/2 of cake cubes, 1/2 of pudding, strawberries, 1/3 Cool Whip, cake cubes, pudding, blueberries, remaining Cool Whip, and top with slivered almonds.

Napoleon Trifle

1 (17 1/4 ounce) package frozen puff pastry, thawed
1 small box instant vanilla pudding and pie filling
1 1/2 cups milk

1 (12 ounce) frozen whipped topping, thawed *
1/2 cup chocolate flavor syrup

1. Unfold the puff pastry and place each sheet on a baking sheet. Bake according to the package directions until golden. Allow the pastry to cool.
2. In a large bowl, whisk the pudding mix and milk until thickened. Stir in half of the whipped topping until thoroughly mixed.
3. Break the cooled pastry into large pieces and place one third of them in the bottom of a large glass bowl or trifle dish. Spoon half of the pudding mixture over that and drizzle with one third of the chocolate syrup. Repeat the layers then top with the remaining broken-up pastry, the whipped topping, and the remaining chocolate syrup. Cover and chill for at least 2 hours before serving.

* For extra-rich flavor and texture, whip a pint of heavy cream and use instead of whipped topping

New England Trifle Made With Cointreau

1/4 cup chilled unsalted butter, cut into 1/2 inch pieces
3 large egg yolks
3 large whole eggs
1 cup plus 1 tablespoon Cointreau, divided
2-1/2 cups sugar, divided
3 tablespoons freshly squeezed lemon juice, divided
2 tablespoons freshly squeezed orange juice

zest of 1 lemon and 1 orange
1 pint each: strawberries, blueberries, raspberries, blackberries, rinsed and trimmed
1 cup water
14 ounces sponge cake, cut into 1 inch cubes
7 ounces crème fraiche
1 vanilla bean
fresh mint sprigs for garnish

1. Make the citrus curd - Over double boiler, whisk together butter, egg yolks and whole eggs, 1/2 cup Cointreau, 1 cup sugar, 2 tablespoons each lemon and orange juices. When mixture has thickened to texture of loose pudding, remove from heat and strain.
2. Stir in zests of lemon and orange. Set aside in refrigerator to cool.
3. Prepare the berries - Macerate berries in mixture of 1/2 cup sugar, 1 tablespoon lemon juice and 1 tablespoon Cointreau.
4. Make the simple-syrup - Combine 1 cup sugar, 1 cup water and 1/2 cup Cointreau. Stir over medium heat until sugar is dissolved. Cool to room temperature. Drizzle sponge cake with syrup.
5. Prepare the crème fraiche - Whip crème fraiche with scraped vanilla bean until thickened and forming soft peaks.
6. Assemble the trifle - In a clear glass trifle dish, layer each component. Garnish with fresh mint.

Strawberry Cheesecake Trifle

2 quarts strawberries, sliced
2 tablespoons sugar
2 teaspoons almond extract
2 8 ounce blocks cream cheese, softened
1 C. sour cream
2 C. powdered sugar

1 t. vanilla extract
1/4 t. almond extract
16 ounce tub whipped topping or 1 pint cream, whipped
1 large angel food or pound cake, torn into pieces

1. Set aside some berries for garnish. Mix rest with sugar and almond extract. Set aside. Mix cream cheese, sour cream, powdered sugar, vanilla and almond extract. Fold in whipped cream.
2. In a trifle bowl: 1/2 cake, 1/2 berries, 1/2 cream cheese mixture, repeat layers. Garnish with remaining berries. Refrigerate.

Peach and Rice Trifle

3 (8-ounce) cartons vanilla nonfat yogurt	1 teaspoon lemon juice
3/4 cup low-sugar apricot <i>or</i> peach spread, melted	4 cups frozen whipped topping, thawed and divided use
3 tablespoons sherry	Ground cinnamon
4 cups cooked rice	
6 large peaches	

1. Line wire mesh sieve or colander with several layers of paper towels. Add yogurt. Cover with paper towels. Let stand 5 minutes to absorb liquid. Using rubber scraper, scrape yogurt from paper towels into bowl; set aside.
2. Combine peach spread and sherry in bowl; stir in rice. Set aside.
3. Peel and slice peaches; toss with lemon juice and set aside.
4. Spoon half of rice mixture into bottom of 2-quart glass serving bowl. Arrange half of peaches over rice; spread half of yogurt over peaches. Spread half of whipped topping over yogurt; sprinkle with cinnamon. Repeat layers.
5. Cover and refrigerate 4 hours or overnight.
6. Serve chilled.

Plum Pudding Trifle

1 (14-ounce) package CROSSE & BLACKWELL Plum Pudding*	1 (16-ounce) can peach slices (<i>or</i> 11-ounce can mandarin oranges), drained
1 cup milk	1 cup whipping cream
1 cup sour cream	2 tablespoons powdered sugar
1 (3.5-ounce) package vanilla instant pudding and pie filling mix	

1. Crumble plum pudding; reserve 1/2 cup.
2. Spread crumbs on bottom of 2-quart glass dish. Combine milk, sour cream and pudding mix in medium bowl. Beat with wire whisk until mixture is smooth and thick. Spoon over plum pudding crumbs. Sprinkle reserved crumbs in center of pudding layer. Arrange peaches or oranges around crumbs.
3. Beat cream and sugar in small mixer bowl until stiff peaks form. Top fruit with dollops of whipped cream. Refrigerate 2 to 4 hours before serving.

*If unavailable, substitute a pound cake.

Pumpkin Trifle

2 pkg instant vanilla pudding	1 frozen pound cake
4 c milk	1 c whipping cream
1 c canned pumpkin	2 T confectioners. sugar
2 tsp pumpkin pie spice, divided	3/4 tsp vanilla

1. In large bowl with wire whisk, mix pudding mix, pumpkin, milk and 1 3/4 tsp. of pie spice. Set aside when thickened. Cut thawed cake into 16 slices. Line bottom of large glass bowl with 1/2 of cake, cut to fit. Spoon 1/2 of pumpkin mixture over cake. Add rest of slices on top and cover with rest of pumpkin mixture. Crumble any remaining slices of cake and put on top. Cover and chill for 4 hours. Whip cream with confectioner's sugar and rest of pie spice. Spoon over trifle and serve.

Pumpkin Trifle 2

2 cups prepared crumbled unfrosted spice cake,
muffins or gingerbread
1 (16 ounce) can pumpkin
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1/4 teaspoon ground allspice
2 1/2 cups cold non-fat milk
4 small boxes instant butterscotch pudding mix
2 cups whipping cream
Maraschino cherries (optional)

1. Set aside 1/4 cup of cake crumbs for top. Divide remaining crumbs into four portions; sprinkle one portion into the bottom of a trifle bowl or 3-quart serving bowl.
2. In a large mixing bowl, combine pumpkin, spices, milk and pudding mixes; mix until smooth. Spoon half into the serving bowl.
3. Sprinkle with a second portion of crumbs. Whip cream until stiff; spoon half into bowl. Sprinkle with a third portion of crumbs. Top with the remaining pumpkin mixture, then last portion of crumbs and remaining whipped cream. Sprinkle the reserved crumbs on top, around the edge of the bowl. Place cherries in the center, if desired. Cover and chill at least 2 hours before serving.

Punch Bowl Cake Number 2

Punch Bowl Cake Number 2 combines pineapple, cherry pie filling and nuts.

1 box yellow cake mix, prepared according to box
1 box instant vanilla pudding, prepared according to box
1 large can crushed pineapple, drained
2 cans cherry pie filling
6 bananas
1 large (12 ounce) container whipped topping
1 cup pecans

1. In punch or trifle bowl, crumble one layer of cake, spoon 1/2 pudding over cake, add 1/2 can pineapple, then 1 can cherry pie filling, slice 3 bananas on top. Repeat layers. Spoon whipped topping over top and decorate with pecans. Chill overnight.

Tiramisu Trifle

1 (6.5 ounce) package anisette toast cookies
1/2 cup coffee-flavored liqueur or strong black coffee
4 cups milk
1/2 cup sour cream
1 tablespoon instant espresso coffee powder
2 small boxes instant vanilla pudding and pie filling
1 cup heavy cream, whipped

1. Coarsely chop cookies; drizzle evenly with liqueur or coffee, tossing to coat well. Set aside.
2. Blend milk, sour cream and coffee powder in bowl with electric mixer. Add pudding mix; beat for 2 minutes. Let stand 1 minute.
3. Place 1/3 of the cookies in large clear glass serving bowl; top with 1/3 of the pudding mixture. Repeat layers twice. Refrigerate at least 4 hours or overnight.
4. Serve topped with whipped cream.

Summertime Minted Trifle

Cake Ingredients:

4 large eggs, separated
3/4 cup granulated sugar
1 teaspoon grated orange peel
1/2 teaspoon vanilla extract
3/4 cup all-purpose flour
1/4 cup LAND O LAKES® Butter, melted,
cooled

Custard Ingredients:

1 (2.9-ounce) package custard mix
2 tablespoons white crème de menthe*
1 teaspoon grated orange peel
1/2 teaspoon vanilla extract

Strawberry Puree Ingredients:

1 pint (2 cups) strawberries, hulled
1/3 cup powdered sugar

Fruit Ingredients:

1 pint (2 cups) strawberries, hulled, halved
1 nectarine *or* peach, thinly sliced
Mint Leaves

1. Heat oven to 350°F.
2. Beat 4 egg whites in small mixer bowl at high speed, scraping bowl often, until stiff peaks form (1 to 2 minutes). Set aside.
3. Beat 4 egg yolks, 3/4 cup sugar, 1 teaspoon orange peel and 1/2 teaspoon vanilla with wire whisk until thick and lemon-colored. Gradually add butter alternately with flour, mixing well after each addition. Gently stir in egg whites.
4. Pour batter into greased and floured 9-inch round cake pan. Bake for 25 to 30 minutes or until cake begins to pull away from sides of pan. Let stand 15 minutes; remove from pan. Cool completely.
5. Meanwhile, prepare custard mix according to package directions. Remove from heat. Stir in crème de menthe, 1 teaspoon orange peel and 1/2 teaspoon vanilla. Cover; refrigerate until thickened (about 1 1/2 hours).
6. Meanwhile, place 1 pint strawberries in 5 cup blender container. Cover; blend on high speed until pureed (1 to 2 minutes). Continue blending, gradually adding powdered sugar, until dissolved (1 to 2 minutes). Refrigerate about 1 hour.
7. Tear cake into bite-sized pieces. Place 1/2 of pieces in glass serving bowl. Pour about 1/2 strawberry puree over cake; top with 1/2 custard and 1/2 halved strawberries. Repeat with remaining cake pieces, strawberry puree and custard. Garnish with remaining strawberries, sliced nectarine and mint leaves.

Yield: 10 servings.

*Substitute 1/2 teaspoon mint extract.

Tip: Cake, custard and strawberry puree can be prepared the day before. Assemble trifle just before serving.

Triple Layer Cherry Cheesecake Trifle

3 cups Ritz crackers, coarsely crushed
1 (8 ounce) package fat-free cream cheese, softened
1/4 cup granulated sugar
1 cup fat-free vanilla yogurt
1 cup milk

1 (3 ounce) package instant vanilla or cheesecake
pudding mix
2 (21 ounce) cans cherry pie filling
Fresh mint sprig

1. Coarsely crush crackers. Set aside.
2. Beat softened cream cheese until smooth. Add sugar and beat until smooth. Add yogurt, milk and pudding mix and beat until fluffy. Spoon 1/3 the pudding mix into bottom of trifle bowl, sprinkle with 1/3 the crackers, and top with 1/3 the pie filling. Repeat layers until all ingredients are used. Chill until ready to serve (note – the longer the trifle sets the less crisp the crackers will be). Garnish with a sprig of fresh mint.

Traditional Sherry Trifle

Base

8 trifle sponges
4 tablespoons raspberry jam
6 tablespoons sweet sherry
12 ounces (350 grams) frozen raspberries,
partially thawed
2 ounces (50 grams) ratafia biscuits

Custard

1 pint (550ml) milk
1 vanilla pod
4 egg yolks
1 tablespoon caster sugar, plus a little for
sprinkling
1 1/2 tablespoons cornflour

Topping

3/4 pint (425ml) whipping cream
2 ounce (50g) flaked almonds, toasted
Glace cherries to decorate

1. Split the sponges in half then spread each half thinly with raspberry jam. Sandwich each half back together and cut into quarters. Place in the base of three and a half pint (2 litre) glass trifle bowl. Sprinkle the sherry over the sponges and spoon over the partially thawed raspberries and their juice.
2. Roughly crush the ratafia biscuits and sprinkle over the raspberries. Chill for 3 to 4 hours.
3. Place the milk and vanilla pod in a small pan and slowly bring to just below boiling point. Transfer to a heatproof jug and leave to infuse for 10 minutes. Remove the vanilla pod from the milk.
4. Place the egg yolks, cornflour and sugar in a bowl and whisk together. Whisk in the milk, then strain the liquid back into the rinsed pan through a fine sieve. Cook over a gentle heat, stirring constantly until the custard starts to thicken, being careful not to allow to boil. Cook gently for two minutes until the custard is a thick pouring consistency. Quickly pour the custard into a cold bowl to prevent further cooking. Sprinkle the surface with a thin coating of caster sugar to prevent a skin forming. Set aside and let cool.
5. Spoon the cold custard onto the raspberries in the trifle bowl, spreading to the edges with a palette knife.
6. Gently whip the cream until it nearly holds its shape, then spoon three quarters of it on top of the custard and carefully spread to the sides of the bowl.
7. Whip the remaining cream until it holds its shape. Pipe swirls of cream around the top of the bowl and decorate with flaked almonds and cherries.

Yam Trifle

12 ounce reduced fat cream cheese
3/4 cup granulated sugar, divided use
1 (5-ounce) can evaporated skimmed milk
1 teaspoon coconut extract
1 (16-ounce) commercial angel food cake, cubed
2 (15-ounce) cans yams, drained and mashed *or* 2
cups fresh sweet potatoes, cooked and mashed

1/2 teaspoon vanilla extract
2 tablespoons flaked coconut, divided use
1 (8-ounce) container frozen fat free whipped
topping, thawed
1 tablespoon flaked coconut, browned
1 tablespoon chopped pecans, toasted

1. In a large bowl, beat together the cream cheese and 1/2 cup sugar. Gradually add milk and coconut extract, mixing until creamy. Fold in the cubed angel cake into the cream cheese mixture, set aside.
2. In another bowl, beat together yams, 1/4 cup sugar and vanilla until creamy.
3. In a trifle bowl or large glass bowl, layer half the angel cake mixture, half the yam mixture, 1 tablespoon coconut and half the whipped topping. Repeat.
4. Sprinkle the top with the browned coconut and toasted pecans. Refrigerate and serve.

Yield: 12 to 16 servings.

