



April Host Special

Live the High Life. Host a Show in April and take your entertaining to new heights with YOUR CHOICE of one of our delightful serving pieces for 60% off: the *NEW* **Cake Pedestal**, the *NEW* **Adjustable Tiered Tower** or the classic **Trifle Bowl**. PLUS, when your guest sales total \$550 or more, you can choose one set FREE: **Windowpane Placemats, Windowpane Napkins and Square Napkin Rings** in your choice of white or cranberry.



April Guest Special

Make a colorful splash in your springtime kitchen with the **Cranberry Microfiber Towel**. It's yours for FREE with your purchase of \$60 or more! Also, all guests can take advantage of our Mother's Day Special: **The Trifle Bowl** is only \$29! There's no limit, so treat all the special Moms in your life!

With such a great deal on the Trifle Bowl, of course we have to give you an equally delicious recipe idea! Check out the **Cappuccino Mousse Trifle** (pictured above) for a tasty treat for any occasion!

Cappuccino Mousse Trifle

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

Cut pound cake into 1-in. 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. To assemble trifle, place half of the cake cubes into bottom of Trifle Bowl, pressing down gently. Pour half of the reserved milk mixture evenly 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.) Reserve 1 cup of the remaining whipped topping for garnish. Spread remaining whipped topping over entire top of trifle, creating a smooth surface. Pipe rosettes around edge of dessert with reserved whipped topping. Grate remaining chocolate in center; sprinkle lightly with cinnamon. Yield: 10 servings

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



\$200 in FREE products of your choice!

Reach \$1,250 in commissionable sales in your first 30 days and you'll receive **\$200 IN FREE PRODUCTS OF YOUR CHOICE!** That's in addition to over \$250 in commission on your sales! The average new Consultant achieves \$1,250 in sales in just 3 Cooking Shows. Earn money for a vacation or to pay some bills. Be your own boss - enjoy the flexibility of setting your own schedule! Be rewarded with generous incentive gifts like free and discounted products, trips to fabulous destinations and beautiful jewelry. Contact me today for more information!

Coming in May!
Our annual Help Whip Cancer campaign promises delightful products to keep you IN THE PINK!