



## Red, White & Blueberry Trifle

Juicy berries and delicate angel food cake mingle in this impressive and patriotic summer dessert.

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|-----------------------------------------------------------------|----------------------------------------------------------------|
| 1 prepared angel food cake (13 oz)                              | 1 lemon                                                        |
| 1 qt. fresh strawberries                                        | 3 containers (8 oz each) blended strawberry yogurt             |
| 3 cups blueberries                                              | 1 pkg (3.4 oz) white chocolate instant pudding and pie filling |
| 1 container (16 oz) frozen sliced strawberries in syrup, thawed | 2 cups thawed frozen whipped topping, divided                  |

1. Cut cake into 1-in. cubes using **Color Coated Bread Knife**; set aside. Hull fresh strawberries and cut into quarters. Set aside  $\frac{1}{2}$  cup of the strawberries and  $\frac{1}{2}$  cup of the blueberries for garnish. In **Classic Batter Bowl**, combine remaining fresh and frozen strawberries; mix well.
2. Juice lemon using **Juicer** to measure 2 tbsp juice. In **Stainless (4-qt.) Mixing Bowl**, whisk yogurt, pudding mix and lemon juice until smooth using **Stainless Whisk**; immediately fold in 1 cup of the whipped topping.
3. To assemble trifle, place one-third of the cake cubes into **Trifle Bowl**. Top with one-third of the strawberry mixture and one-third of the blueberries, pressing down lightly. Top with one-third of the yogurt mixture, spreading evenly. Repeat layers two times, spreading last layer evenly using the **Small Spreader** to create a flat surface.
4. To garnish, fill **Easy Accent® Decorator** fitted with open-star tip with remaining whipped topping. Pipe whipped topping over top of trifle; garnish with reserved strawberries and blueberries. Refrigerate until ready to serve.

Yield: 16 servings

Nutrients per serving: Calories 210, Total Fat 2.5 g, Saturated Fat 2 g, Cholesterol 5 mg, Carbohydrate 44 g, Protein 3 g, Sodium 280 mg, Fiber 2 g

**Cook's Tip:** Cheesecake pudding and pie filling or vanilla pudding and pie filling can be substituted for the white chocolate pudding, if desired. If using vanilla pudding, add 6-8 drops of red food coloring for a pinker color, if desired.