



## Red, White & Blueberry Trifle

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

- 1 prepared angel food cake (13 oz)
- 1 qt. fresh strawberries
- 3 cups blueberries
- 1 container (16 oz) frozen sliced strawberries in syrup, thawed

- 1 lemon
- 3 containers (8 oz each) blended strawberry yogurt
- 1 pkg (3.4 oz) white chocolate instant pudding and pie filling
- 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 ½ cup of the strawberries and ½ 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.