

Patriotic Berry Trifle



FROM THE KITCHEN OF
DEBBIE MACOMBER

This bright and fresh dessert is always a crowd-favorite! I love it because it doesn't require any cooking, which is perfect for those hot summer months.

Serves 8-10

Ingredients

5.1-ounce box instant vanilla pudding
1 cup whole milk
14-ounce can sweetened condensed milk
2 cups heavy whipping cream
17-ounce angel food cake, cut into 1-inch cubes
1 pound strawberries, hulled and sliced
1 pound blueberries

Directions

In a large bowl, mix the instant pudding with milk until combined. Whisk in the sweetened condensed milk. Set aside.

In a large bowl, whip heavy whipping cream with a hand mixer on high until stiff peaks form. Gently fold into the pudding until incorporated.

In a trifle dish, layer 1/3 of the angel food cake. Evenly spread 1/3 of the pudding, then top with 1/2 of the blueberries. Repeat with 1/3 of the angel food cake, 1/3 of the pudding, and half of the strawberries. Do a last layer of cake and pudding, then decorate the top with remaining blueberries in the shape of a star, with the points extending out to touch the trifle dish. Fill in with remaining strawberries.