



Berry Vanilla Pudding Trifle



Ingredients:

- 2 slices angel food cake
- 1 cup vanilla pudding
- ¼ cup blueberries
- ¼ cup raspberries
- ¼ cup strawberries (sliced)
- ¼ cup cool whip

Instructions:

1. In a medium cup, place 1 slice of angel food cake at the bottom.
2. Add ½ cup vanilla pudding over the cake and spread to even out.
3. Add half the raspberries and half the blueberries over the pudding.
4. Add half the cool whip over the berries.
5. Repeats steps 1-4.
6. Add the strawberries to the top.
7. Enjoy right away or store in the fridge for later.

History & Fun Facts:

- Trifles originated in the 18th century in England!
- There were earlier versions of this dessert but they were quite different.
- Traditional trifles are made up of layers of fruit, sponge cake, and custard.
- Some people now like to make trifles with chocolate pudding or chocolate candy pieces.

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