

# Almond-Topped Trifle

PREPARATION TIME  
45 minutes

COOKING TIME  
none



PERFECT PARTNER  
chilled fruit punch



Fresh blueberries can strain the family budget when they are out of season. You can use the less costly Individually Quick Frozen (IQF) berries, or substitute another fresh berry, such as strawberries.

## SHOPPING LIST

- ladyfingers • blueberries
- dry sherry • sour cream
- instant vanilla pudding mix
- whipping cream • almonds

## ON HAND

- milk • sugar

## INGREDIENTS

- 1 package ladyfingers
- 2 tablespoons dry sherry (optional)
- 1/2 pint blueberries
- 1 (3.4-ounce) package instant vanilla pudding mix
- 1 cup milk
- 1 cup whipping cream
- 2 tablespoons sugar
- 1/2 cup sour cream
- 2 tablespoons sliced almonds, toasted

SERVES 6

## COOK'N *Express*

• You can speed up the preparation, as well as the cleanup, by using whipped topping instead of whipping the cream.

### Make Ahead

This terrific trifle tastes better if made 8 to 24 hours ahead. The flavors will meld and the pudding will firmly set.

### ♦ VARIATION

For a berry good change, substitute 1/2-inch-thick slices of blueberry muffins for the ladyfingers.

**1** Line bottom and side of a medium bowl with ladyfingers. Sprinkle with sherry. Top with blueberries. Prepare pudding mix with 1 cup milk in a medium bowl.



**2** Whip cream in a chilled medium bowl with an electric mixer set at medium speed until mixer leaves a trail in cream, about 5 minutes. Beat in sugar gradually.

**3** Gently stir whipped cream and sour cream into pudding. Spread over blueberries.



**4** Top trifle with toasted almonds. Cover; chill in the freezer until set, about 25 minutes.