

Layered Cream Parfaits



PREPARATION TIME
20 minutes



COOKING TIME
none



PERFECT PARTNER
lace cookies



Look in the frozen food section of your supermarket for frozen, sliced strawberries. They are usually less expensive than the fresh berries but are just as tasty and readily available.

SHOPPING LIST

- prepared angel food cake
- strawberries
- instant pudding mixes
- whipped topping

ON HAND

- milk

INGREDIENTS

- 1/2 small angel food cake
- 1 (4-ounce) package vanilla instant pudding mix
- 1 (4-ounce) package chocolate instant pudding mix
- 4 cups milk, divided
- 1 cup whipped topping
- 1/2 cup sliced strawberries (about 18)
- 4 whole strawberries

SERVES **4**

COOKIN' *Express*

• For a geometric look, slice the angel food cake and then use a round biscuit or cookie cutter to cut out perfect circles to layer in each parfait.

Make Ahead

Prepare the pudding, tear the cake pieces, and slice the strawberries up to a day ahead. Refrigerate until time to assemble the parfaits.

♦ VARIATION

For a midsummer variation, substitute raspberries for the strawberries.

1 Tear cake into small pieces. Prepare pudding mixes in separate bowls, using 2 cups milk for each. Refrigerate until pudding is set.



2 Spoon a small amount of whipped topping into each of 4 parfait glasses. Add some strawberry slices.

3 Add layers of chocolate pudding, cake, vanilla pudding and strawberries. Finish layering with chocolate pudding.



4 Top each parfait with a dollop of whipped topping and a whole strawberry. Chill until serving time.