

# Triple Berry Trifle



PREPARATION TIME  
20 minutes



COOKING TIME  
none



PERFECT PARTNER  
fruit punch



The sweetest raspberries are brightly colored and have the hulls removed. Store berries in a single layer, loosely covered with paper towel, in the refrigerator. They should keep for up to 3 days.

## SHOPPING LIST

- angel food cake
- sour cream
- blueberries
- raspberries
- vanilla instant pudding mix
- strawberries
- whipped topping

## ON HAND

- milk

## INGREDIENTS

- 1/2 (10-ounce) angel food cake
- 1 (3.4-ounce) package vanilla instant pudding mix
- 1 cup milk
- 1 cup sour cream
- 1 cup sliced fresh strawberries
- 1 cup fresh raspberries
- 3/4 cup fresh blueberries
- 8 ounces whipped topping

SERVES **6**

## COOKIN' *Express*

- A long serrated knife is the best utensil for cutting angel food cake. Slice cake using a light sawing motion.
- A package of frozen mixed berries will pinch-hit for the fresh berries when time is really tight.

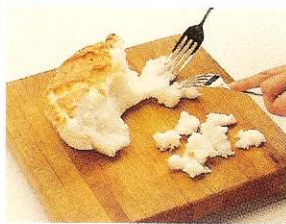
### Make Ahead

Prepare this no-bake classic up to 6 hours before you're ready to spoon it out. Refrigerate, loosely covered, until serving time.

### ◆ VARIATION

*Replace the angel food cake with pound cake and use a 6-ounce package of pudding and 2 cups of milk.*

**1** Cut cake into bite-size pieces. Beat pudding mix with milk in a medium bowl.



**2** Fold sour cream into pudding mixture. Combine berries in a bowl; toss lightly. Reserve 1/2 cup mixed berries for topping.

**3** Alternate layers of cake, pudding mixture, berries and whipped topping in a clear glass bowl, ending with whipped topping.



**4** Cover bowl loosely with plastic wrap. Refrigerate until serving time. Top with reserved berries before serving.