Red, White & Blue Trifle

Prep: 30 minutes plus refrigeration
Serves: 16

- 2 packages (16 ounces each) fresh strawberries, hulled and sliced
- 3 packages (4.4 ounces each) fresh blueberries
- 2 packages (6 ounces each) fresh raspberries
- 2 tablespoons granulated sugar
- 1 package (3.4 ounces) cheesecake or coconut flavored instant pudding and pie filling
- 2 cups Garelick Farms™ whole milk
- 2 cups Garelick Farms™ DairyPure® heavy cream
- ¼ cup powdered sugar
- 1 teaspoon vanilla extract
- 2 pound cakes (10 to 12 ounces each), cut into 1-inch cubes

1. Reserve half the strawberries and ¼ cup each blueberries and raspberries. In large bowl, toss sugar and remaining strawberries, blueberries and raspberries; refrigerate up to 1 day.

2. Prepare pudding with milk as label directs; cover and refrigerate.

3. In large bowl, beat cream, powdered sugar and vanilla on low speed 2 minutes. Increase speed to medium-high; beat 5 minutes longer or until stiff peaks form. Gently fold whipped cream into pudding.

4. In bottom of 3- to 4-quart glass trifle dish, layer ½ of the pound cake, ½ of the berry mixture and ½ of the pudding mixture. Repeat layers with remaining pound cake, berry mixture and pudding mixture. Arrange reserved strawberries, blueberries and raspberries on top.

5. Cover and refrigerate at least 2 hours or up to 4 hours.

Approximate nutritional values per serving:
351 Calories, 19g Fat (9g Saturated), 60mg Cholesterol, 261mg Sodium, 41g Carbohydrates, 3g Fiber, 5g Protein

Chef Tip

Cut pound cake and store in an airtight container; toss berries with sugar and prepare pudding, and refrigerate up to 1 day ahead.