



Foodicious
RECIPES

Strawberry Trifle

Ingredients

1 cup 2% milk

1 cup sour cream

1 package (3.4 oz) instant vanilla pudding mix

1 teaspoon grated orange zest

2 cups heavy whipping cream, whipped

8 cups cubed angel food cake

4 cups fresh strawberries, sliced

Extra sweetened whipped cream, for topping (optional)

Instructions

In a large mixing bowl, combine milk, sour cream, pudding mix, and orange zest. Beat on low speed until thickened. Gently fold in the whipped cream until smooth and fluffy.

In a 3-quart glass trifle bowl or deep dish, layer half of the angel food cake cubes on the bottom. Arrange one-third of the strawberries around the sides and on top of the cake. Spoon in half of the pudding mixture and spread evenly. Repeat the layers once more.

Top with the remaining strawberries. Cover and refrigerate for at least 2 hours to chill and set.

Just before serving, garnish with extra sweetened whipped cream, if desired.