

STRAWBERRIES AND CREAM TRIFLE

Ingredients:

- 1 can (14 oz.) sweetened condensed milk
- 1 1/2 c. cold water
- 1 pkg. (3 1/2 oz.) instant vanilla pudding
- 2 c. (1 pt.) whipped cream
- 1 pkg. (12 oz.) pound cake, cut into cubes (about 6 c.)
- 4 c. sliced fresh strawberries or whole raspberries
- 1/2 c. strawberry or raspberry preserves
- Toasted slivered almonds
- Additional berries

Directions

- In large mixing bowl, combine sweetened condensed milk and water.
- Mix well and add pudding mix.
- Beat until well blended. Chill 5 minutes.
- Fold in whipped cream.
- Spoon 2 cups pudding mixture into dish, top with half of the cake cubes, half of the berries, half of the preserves and half of the remaining pudding mixture.
- Repeat layering ending with the pudding mixture.
- Garnish with additional berries and toasted almond slivers.
- Chill 4 hours or until set.
- You can refrigerate the leftovers, but there won't be any.

* Note – you can omit the preserves and no one will notice.