

FRUIT TRIFLE

Ingredients:

1 container fresh strawberries
2 tbsp. confectioners sugar
1 c. milk
1 c. sour cream
1 (3 3/4 oz.) pkg. vanilla instant pudding mix
1 (10 3/4 oz.) frozen pound cake, sliced into 1/4-inch slices
1 c. cool whip

Directions:

Day 1:

Wash and hull the strawberries.

Save a few whole berries.

Slice rest of strawberries and combine with sugar.

Place in a small labeled container. Refrigerate.

Mix milk and sour cream and add to pudding and mix until thickened.

Place in a medium labeled container.

Day 2:

Place 1/2 of cake slices in bottom and partially up sides of 3 quart glass bowl. Slices may overlap.

Drizzle with strawberry juice, if any collects from sliced berries.

Cover with half of pudding, then half of strawberries.

Repeat - cake, pudding and fruit.

Cover top of trifle with cool whip.

Decorate top with whole strawberries.

