

Banana Pudding Trifle



You can change the fruit and flavor of the pudding mix



Ingredients:

- 4 cups cold whole milk
- 2 {3.4 oz.} packages instant banana pudding mix
- 3 bananas, sliced (ripe, but not too soft) adjust quantity if supplementing with additional fruits
- 4 cups heavy whipping cream
- 4 tsp. vanilla extract
- 1 1/4 cups powdered sugar
- 1 {12 oz.} prepared pound cake, cubed
- 1 {12 oz.} box vanilla wafers, large crushed pieces (save a few wafers to put on top whole or crushed} or sliced almonds



Steps:

- In a large bowl, mix milk & banana pudding mix (or vanilla mix) till smooth.
- Slice bananas and stir into the mixture so coated (bananas brown when left exposed to the air, slice when ready. Feel free to add additional fruit to the bananas (adjust the quantity of fruit to fit the trifle)
- **Alternative fruits:** mango, strawberry/peach slices. Use the juices too!
- In a large bowl use a whisk or hand held mixer to whip your cream until stiff peaks are just about to form.
- Beat in vanilla and powdered sugar until stiff peaks form
  Tip: If possible use a tall clear bowl (or improvise and use tall clear glasses for individual portions, something so you can see the layers (see the pictures… awesome!)
- Cube the pound cake (approx. 1" pieces) place ½ on the bottom of the dish, top with ½ the pudding, fruit, half the whipped cream, and half the chunky crushed vanilla wafers.
  Alternatives: make/use custard as a filling if you prefer… this is your Trifle!
- Repeat layers…. pound cake cubes, pudding, fruit and top with whipped cream (Crumble vanilla wafers or add almond slices, walnuts, maraschino cherries.
- Chill in the fridge till ready to serve

We will be making this yummy TRIFLE on

Wednesday, July 13 at 10am

SEE YOU SOON! Diane

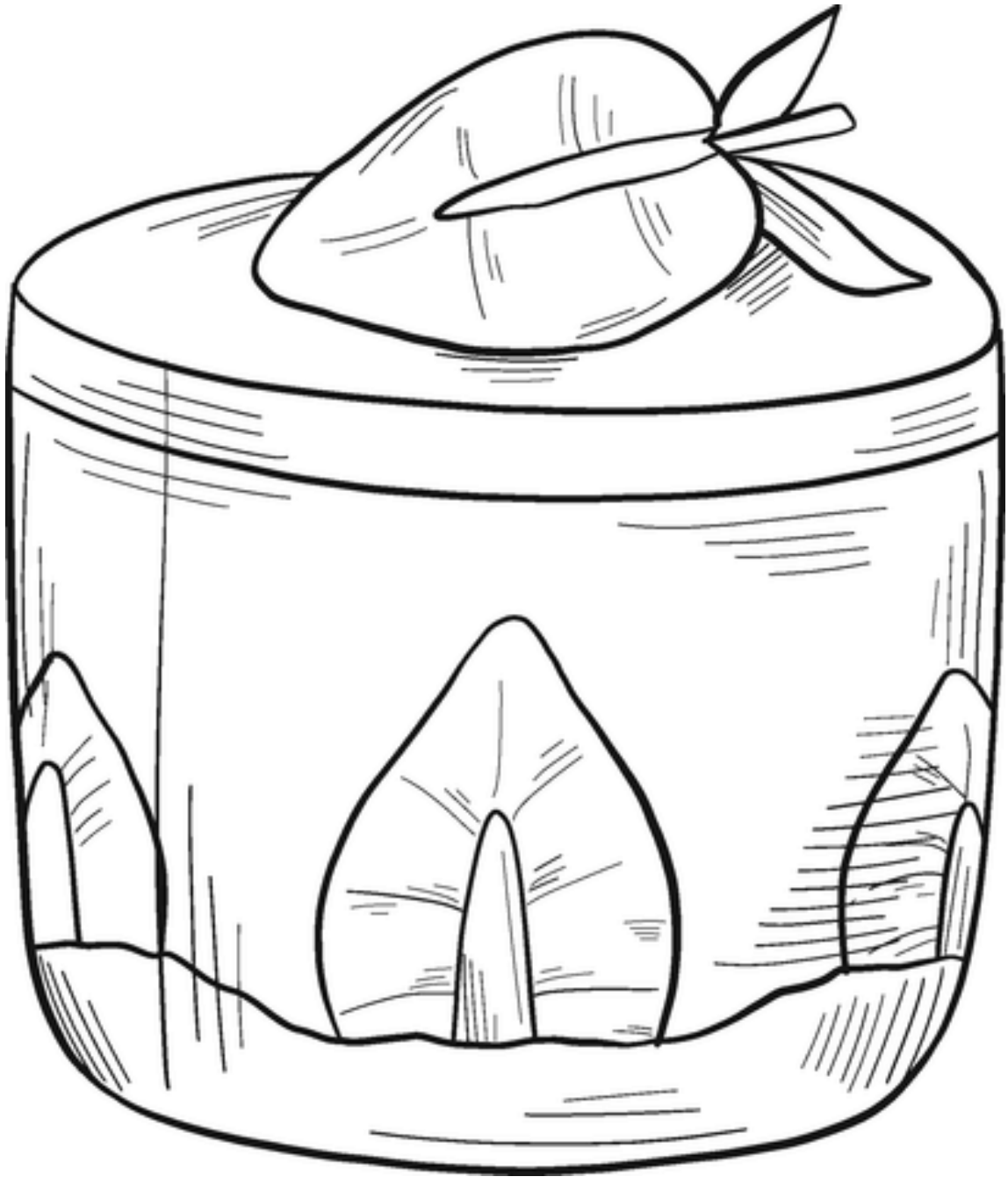
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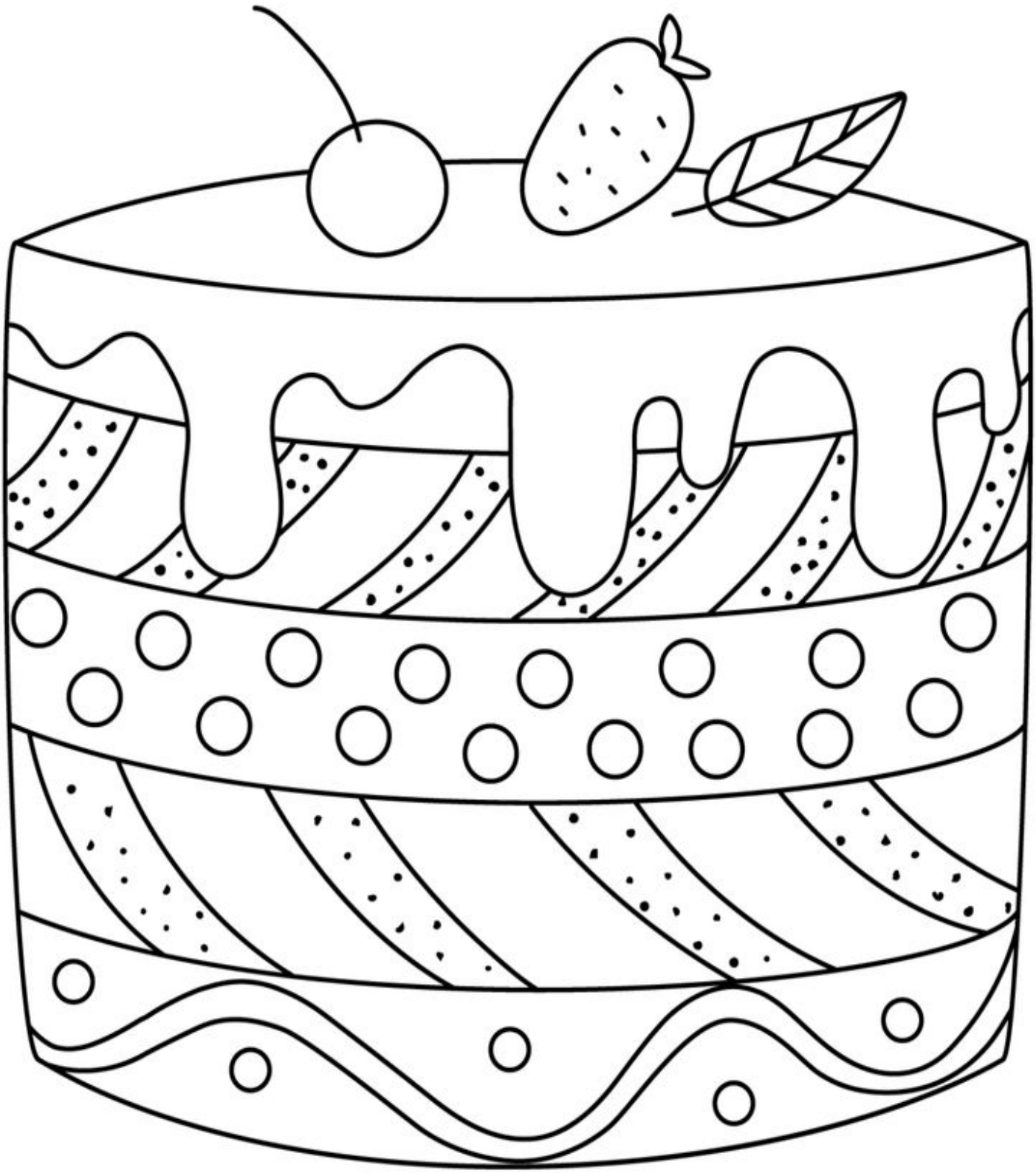
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Cream Strudel Parfait Cupcake
Pastries Sundae Brownie
Eclair Tiramisu Trifle Custard
Biscotto Gelato Caramel
Pavlova Souffle Mousse Jello
Cookies Cannoli

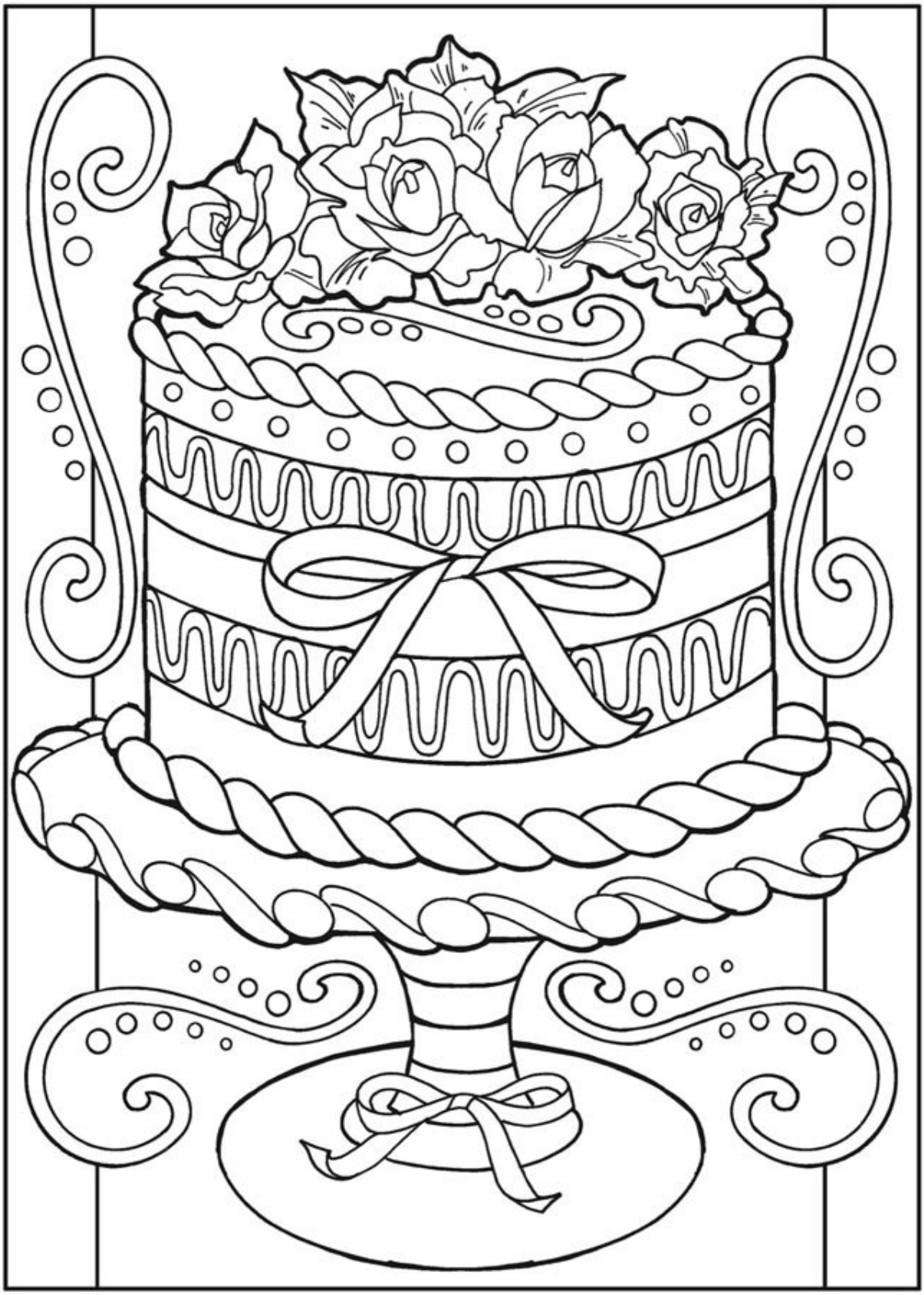


Colouring Pages









https://www.yummly.com/recipe/Banana-Pudding-Trifle-2628669