

Easy

Creative

New England Trifle

- 1 pkg White or Yellow Cake Mix *
- ¼ C Canola Oil *
- 3 lg Egg Whites *
- ½ C Grand Marnier (or Kirsch, Sherry)
- 4 C Peaches (Peeled / Thinly Sliced)
- 4 C Berries (Fresh or Frozen)
- 2 pkg Vanilla Pudding (Instant Fat-Free)
- 4 C Milk (Fat-Free)
- 1¼ C Whipped Topping (Light Non-Dairy)
- ¼ C Almonds (Slivered / Toasted)



* (No Bake Option)

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Serve In CLEAR Glass or Punch Bowl

1. Preheat oven to **350 F** (or specified on cake box).*
2. Lightly coat 11x17 baking pan (cooking spray).*
3. Mix Cake Mix, Oil, Egg Whites; Pour into pan. Bake.*
4. Remove cake (warm), Sprinkle w/liqueur, Cool.*
5. Cut cooled cake into 1-inch squares.
6. Whisk together Vanilla Pudding, Milk.
7. Layer Cake, Fruit, Pudding ... repeat.
8. Chill several hours.
9. Top w/Nuts, Cherries, Fresh Fruit, Whipped Topping.

*Option: Substitute Leftover Desserts, Cake, Jello Into Colorful Layers.

