

PUDDINGS

Mixed Berry Trifle



BAY VALLEY
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Mixed Berry Trifle

24 Servings

INGREDIENTS:

**Bay Valley Foods® or Thank You® Brand
Vanilla Pudding**

Frozen orange juice concentrate, thawed

Pound cake, cut into 1/2" cubes

Mixed frozen berries, thawed, drained

Whipped topping

Whole strawberries

AMTS:

8 cups

1/4 cup

12 cups

12 cups

To garnish

To garnish

PROCEDURE:

Combine pudding and orange juice concentrate in large bowl. Spread 2 cups in deep 12" x 20" pan.

Cover pudding layer evenly with cake cubes. Spoon berries over cake cubes; top with remaining pudding, spreading evenly.

Cover and refrigerate 4 hours or overnight.

To serve, cut into 3" squares. Garnish with whipped topping and berries.

NUTRITION (Per serving)

240 (170) calories

3 (3) g protein

41 (41) g carbohydrate

2 (2) g fiber

8 (0) g fat

3.5 (0) g saturated fat

50 (0) mg cholesterol

230 (160) mg sodium

*regular (with fat free vanilla pudding, angel food cake and without garnishes)

CHEF'S TIPS:

- Lite fat free vanilla pudding may be substituted for vanilla pudding.
- Angel food cake cubes may be substituted for pound cake.
- Frozen peach slices (thawed and drained) may be substituted for mixed berries.



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