**Stella’s Red, White and Blueberry Trifle**

**With Angel Food Cake**

**INGREDIENTS:**

1 Angel Food Cake – homemade *(see recipe below)* or store bought or from a box cake mix

1 package of 3.4 oz instant pudding mix *(I use White Chocolate, but you could also use Vanilla or Cheesecake flavor instead if you would like)*

2 C whole milk

12 oz heavy whipping cream *(you could use Cool Whip instead if you don’t want to whip cream yourself)*

4 ½ TBS confectionary sugar *(only if you are making your own whipped cream)*

1 tsp. vanilla extract *(also only if you are making your own whipped cream)*

1 C of **LOVE**

1 lb fresh strawberries-sliced

1 pint fresh blueberries

½ C fresh raspberries

Trifle Bowl *(or other large glass bowl)*

**INSTRUCTIONS:**

1. Cut Angel Food Cake into 1” squares / bite-sized pieces. If baking Angel Food Cake from scratch, see recipe below.
2. Prepare instant pudding mix using 2 C whole milk according to the directions on the box.
3. Beat whipping cream on medium-high speed until soft peaks begin to form, then gradually add the confectionary sugar and vanilla extract, continue beating until stiffer peaks form. *(If using Cool Whip, simply skip this step and proceed).*
4. Gently fold the sweetened whipped cream *(or Cool Whip)* into the prepared pudding using a rubber spatula and then add in the LOVE!
5. Spoon 1/3 of the pudding/whip mixture into the bottom of the trifle bowl.
6. Add a layer of sliced strawberries and blueberries *(you might choose to arrange the strawberries “standing” against the side of the trifle bowl to create a red “stripe”).*
7. Add 1/2 of the Angel Food Cake cubes.
8. Add 1/3 of the pudding/whip mixture followed by another layer of fruit *(for this fruit layer you may choose to arrange the blueberries against the side of the trifle bowl to create a blue “stripe”).*
9. Add the remaining layer of Angel Food Cake cubes.
10. Spread remaining pudding/whip mixture on top.
11. Arrange remaining strawberries, blueberries and the raspberries in concentric circles.
12. Chill at least 2 hours or overnight. Serve and ENJOY!

**NOTES:**

You will only use approximately ¾ of the Angel Food Cake for the Trifle recipe.

You can also use a pound cake – either homemade, store-bought or from a cake mix (instead of Angel Food Cake) for the Trifle, but since I wanted this Trifle to appear “Red, White and Blue.” I use Angel Food Cake (pound cake tends to be more “yellowish” but the Trifle will taste just as great using a pound cake.)

**ANGEL FOOD CAKE RECIPE**

**INGREDIENTS:**

1 C cake flour, sifted

3/4 C super-fine sugar

1 ¾ C egg whites at room temperature (approx.. 14 large eggs)

1 TBS. warm water

½ tsp. salt

1 ½ tsp Cream of Tartar

2 tsp real vanilla extract

Another 3/4 C of super-fine sugar

1 C of LOVE!

**INSTRUCTIONS:** Preheat oven to 350 degrees.

1. Sift together the already sifted cake flour with the ¾ C super-fine sugar 4 more times.
2. Begin beating the egg whites on low, add the warm water, when mixture gets foamy, add the salt and the Cream of Tartar and continue to beat, add the vanilla extract and continue beating…
3. Start adding the ¾ C of sugar one quarter cup at a time and beat until shiny/glossy and stiff - add in the LOVE!
4. Fold the sifted sugar/flour mixture into the egg mixture in six additions = sprinkling in just a little bit at time. Fold in gently from top to bottom while turning bowl.
5. Gently transfer batter into an UNGREASED Angel Food Cake pan *(or tube pan)* and lightly press, smooth top and run a sharp knife through the batter to break up any air bubbles.
6. Bake in pre-heated 350 degree oven for approx. 35-40 minutes.
7. Remove from oven and allow cake to cool in pan UPSIDE-DOWN until completely cool *(approx. 3 hrs).*
8. Gently run knife around the edge of pan to release cooked cake and invert onto a cake plate.
9. Cut cake using a serrated knife *(to prevent compressing cake).* ENJOY!