



# Sherry Trifle

*Recipe from Food & Beverage Director James Taylor*

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|---|---|
| 1 large package vanilla pudding mix<br>(regular or instant) | 2 10-oz packages frozen strawberries in syrup |
| Sponge cake or pound cake<br>(from mix or ready-made)       | 2 pints fresh raspberries                     |
| ¼ to ½ cup sherry   | 2 cups whipped cream or Cool Whip             |
|   | Mint sprigs (optional)                        |

Prepare pudding according to package directions. Chill 1 hour (if not instant). Slice cake into ½" slices. Soak lightly with sherry. Arrange half of cake slices in single layer in trifle dish or glass bowl. Arrange half of the fruit artfully around sides and in center. Pour half of pudding over the fruit. Spoon half of whipped cream over the pudding. Repeat layers. Top with more fresh fruit and mint sprigs. Serves 6 to 8.