



Raspberry Trifle



- 1 can (14 ounces) sweetened condensed milk, chilled
- 1 cup cold water
- 1/2 teaspoon almond extract
- 1 package (3.4 ounces) instant vanilla pudding mix
- 2 cups heavy whipping cream, whipped
- 1 angel food cake* (7 inches) cut in 1-inch cubes
- 2 tablespoons seedless raspberry jam
- 2 cups fresh raspberries

Beat milk, water, and extract until well-blended. Add pudding mix. Blend well. Cover and chill until mixture is partially set. Fold in the whipping cream. Place half of the cake cubes in a 2-qt. glass serving bowl. Top with half of the cream mixture. Carefully spread with jam. Sprinkle with 1 cup raspberries. Layer with remaining cake cubes, cream mixture and raspberries. Chill until ready to serve.

*I like to make the angel food cake from a mix. Bake according to package directions in two 9-inch loaf pans. Bake for 30 minutes on middle rack in center of oven.