



Martin's Trifle

A RECIPE BY LINDA DARKES

Prep Time - 30-45 minutes

Serves - 6-8 people

ingredients

- 1 pkg (298g) Pound Cake, frozen
- 1 pkg Jell-o Vanilla pudding & pie filling
- 1 can Raspberry pie filling
- 1 ½ cups Raspberries, fresh or frozen
- 1 cup Whipping cream, whipped
- 2 cans (10 oz) Mandarin oranges, separate the fruit & juice
- 2 Kiwi, sliced
- Mandarin oranges, raspberries for garnish

directions

- Cook the Jell-o according to the package directions. Let cool.
- Cut the thawed pound cake into ½ inch cubes.
- Layer ½ of the pound cake in a pretty glass bowl.
- Sprinkle with mandarin juice.
- Spread ½ of the raspberry pie filling on top of cake.
- Pour ½ of the cooked pudding on top of the filling.
- Sprinkle ½ of the raspberries and ½ of the oranges on top of the pudding.
- Add rest of the pound cake cubes on top.
- Repeat layers of pie filling, pudding and fruit.
- Top with whipped cream.
- Garnish with mandarin oranges, kiwi slices and raspberries.