

Chocolate Raspberry Trifle

Trifles don't have to be difficult, try out this easy & delightfully chocolatey one with fresh berries!

Preparation Time: 15 min.

Chill Time: 1 hr

Servings: 12 - 16

| Amount | Ingredient | Cost – date: |
|--------------------|--|--------------|
| 3 cups | Milk, 1 % | |
| 2 pkgs | Chocolate Instant Pudding (4 servings) | |
| 2 cups | COOL WHIP, thawed | |
| 1 Container (608g) | Bite-Size Brownies, homemade or 2 bite brownies OR could make "blondies" instead of brownies | |
| 2 Containers | Raspberries | |
| | Cost for the total recipe: | |
| | Cost for 1 serving: | |

Preparation:

1. Pour milk into large bowl, add pudding and mix well. Beat with wire whisk for 2 mins.
2. Stir in Cool Whip until smooth.
3. Layer half brownies (cut into small pieces) in bottom of trifle bowl. Top with pudding mixture. Spread half raspberries over pudding mixture.
4. Repeat layers. Top with remaining cool whip.
5. Chill until ready to serve.

SOURCE: Liz W.

OPTIONAL – if you don't like chocolate – you could make a vanilla pudding & make blondies instead of brownies.

Thanks for coming to Forest Brook Community Church today. We look forward to having you join us again to make another great recipe, enjoy some food and community!

“Give us this day our daily bread.” Matthew 6:11