

Raspberry Trifle

Ingredients:

1 Sara Lee pound cake (frozen)
3 – ½ oz. package vanilla pudding (not instant)
2 cups milk
1/3 cup orange juice
½ cup raspberry preserves
1 cup chilled whipping cream
¼ cup sugar
¼ cup toasted slivered almonds

Directions:

- Prepare pudding according to package. Set aside to cool.
- Cut cake in 1" pieces and arrange half the pieces in a 2 qt. clear glass serving bowl.
- Sprinkle with half the orange juice.
- Spoon half the preserves over cake pieces.
- Spread half the pudding.
- Repeat cake, juice, preserves and pudding.
- Cover and refrigerate at least 4 hours.
- Beat whipping cream and sugar until stiff. Spread over trifle.
- Sprinkle with almonds and, if desired, garnish with whole raspberries.