

tropical berry trifle

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Ingredients:

- 2 8oz pkg. cream cheese
- 2 1/2 cups powdered sugar
- 8 oz sour cream
- 2 tsp coconut extract
- 2 cups Cool Whip
- 1 family size frozen Sara Lee pound cake
- 1 16 oz pkg of strawberries
- 16 oz. frozen mixed berries
- 2 bananas, sliced
- 20 oz. can crushed pineapple, drained



Serves approximately 12



Directions:

1. Prep the fruit. Drain the canned pineapple. Strain the juice from the frozen berries. Slice the strawberries and bananas.
2. Blend sugar and cream cheese. Add sour cream and coconut extract. Cream together.
3. Stir the drained pineapple into the trifle filling. Fold in the cool whip.
4. Slice and cube the pound cake into bite sized pieces. Dump into bowl and slowly fold in.
5. Pick a glass bowl and begin layering. I started with the filling and added strawberries and bananas around the edge while filling it in with berries and filling. I topped it with a simple flower. Because I wasn't serving it immediately, I squeezed some lime juice over the bananas to keep them from browning.

And there you have the most delicious trifle ever, promise.