



STRAWBERRY CRÈME TRIFLE

(PAMPERED CHEF)

- 1/2 cup sliced almonds, toasted
- 1 pkg (10.75 oz) frozen pound cake, thawed
- 1 qt. fresh strawberries
- 1 (16 oz) frozen sliced strawberries in syrup, thawed
- 1 lemon
- 3 containers (8 oz each) blended strawberry yogurt
- 1 pkg (3.4 oz) cheesecake instant pudding and pie filling
- 1 (8 oz) frozen whipped topping, thawed, divided
- Powdered sugar

DIRECTIONS

1. Coarsely chop almonds. Cut pound cake into 1-in. cubes, set aside. Set aside one strawberry for garnish. Hull remaining strawberries and cut into quarters. In bowl, Combine fresh and frozen strawberries; mix well.
2. Juice lemon to measure 2 tbsp juice. In bowl, whisk lemon juice, yogurt and pudding mix until smooth. Immediately fold in 1 cup of the whipped topping.
3. To assemble trifle, place one-third of the pound cake cubes into bottom of **bowl**. Top pound cake with one-third of the strawberry mixture. Top with half of the yogurt mixture, spreading evenly. Sprinkle with one-third of the almonds. Repeat layers one time. Top with remaining pound cake cubes and remaining strawberry mixture.
4. To garnish, spread remaining whipped topping over top of trifle, forming a flat surface. Sprinkle remaining almonds over whipped topping. Sprinkle with powdered sugar. Create strawberry fan with reserved strawberry; place into center of trifle.



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