



## VERY BERRY VANILLA CAKE TRIFLE

SERVINGS: 8 | PREP TIME: 15 MINS | COOK TIME: 30 MINS

- Preheat oven to 350 degrees and spray both cake pans generously with cooking spray.
- Wash and dry strawberries, raspberries and blueberries, then place into separate bowls. Place whipped cream into a large bowl and set aside.
- Place cake mix, eggs, milk, oil, sour cream and vanilla pudding mix into a large mixing bowl. Stir slowly to combine, then stir vigorously until batter is well combined. Transfer evenly to prepared cake pans and bake for 25-30 minutes, or until baked through. Remove and let cool completely.
- Flip cakes over onto parchment paper and cut into 1/2 inch cubes.
- Place a layer of cake cubes into trifle bowl, then top with a thick layer of whipped cream. Arrange a layer of strawberries, blueberries and raspberries over cream. Repeat another layer of cake, whipped cream and berries filling to the top of your trifle bowl.
- Place trifle into refrigerator to chill until ready to serve.

### INGREDIENTS

- 2 cups sliced fresh strawberries
- 2 cups fresh raspberries
- 2 cups fresh blueberries
- 6 cups sweetened whipped cream
- 1 box yellow cake mix
- 4 large eggs
- 1/2 cup milk
- 1/2 cup vegetable oil
- 1 cup sour cream
- 1 box vanilla pudding mix (3.4 oz.)

### KITCHEN TOOLS

- 1 trifle bowl
- 2 x 8-inch cake pans
- Parchment baking paper