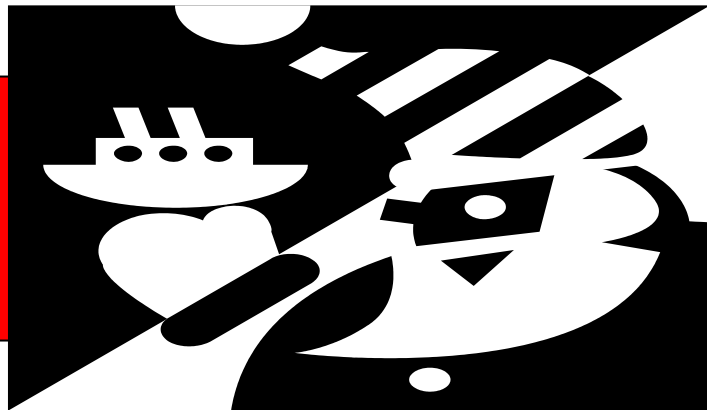


CRANBERRY TRIFLE



Christmas/16 Recipe!!!!

Ingredients . . .

- 1 pkg (16 oz) frozen, unsweetened strawberries (thawed)
- 1 pkg (12 oz) fresh or frozen cranberries
- 1 cup sugar
- $\frac{1}{2}$ cup water
- 4 teaspoons grated orange peel
- 1 pkg (8 oz) reduced-fat cream cheese
- $\frac{1}{4}$ cup packed light brown sugar
- $\frac{1}{2}$ teaspoon vanilla extract
- 1 carton (8 oz) frozen whipped topping (thawed)
- 2 loaves (10 $\frac{3}{4}$ oz, each) frozen reduced-fat pound cake (thawed & cubed)

Directions . . .

1. In large saucepan, combine 1st 5 ingredients. Cook over medium heat until berries pop (about 15 minutes). Cool completely.
2. Meanwhile, in large bowl beat cream cheese, brown sugar & vanilla until smooth. Fold in whipped topping.
3. Place 1/3 of cake cubes in 3 qt trifle bowl; top with 1/3 of cranberry mixture + 1/3 of cream cheese mixture. Repeat twice. Cover & refrigerate for at least 2 hrs before serving (15 servings).

For more information call . . .

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