

Ambrosia Tropical Trifle Parfaits

TROPICAL TRIFLE PARFAITS

- ★ 1 packet **Ambrosia Dip Mix**
- ★ 1 cup sour cream
- ★ 8 oz. cream cheese, softened*
- ★ 20 oz. can crushed pineapple, well drained
- ★ 1 cup cold milk
- ★ 1 small package (3.4 oz. size) vanilla instant pudding mix
- ★ yellow cake, pound cake or angel food cake; cut into cubes (bite size pieces)
- ★ mandarin oranges, well drained
- ★ bananas, sliced



Mix together **Ambrosia Dip Mix**, sour cream, cream cheese, crushed pineapple (drained), milk and pudding mix. Chill this mixture at least 1 hour. In parfait glasses (individual servings) or a deep-sided glass bowl, alternate spoonfuls of **Ambrosia Dip** mixture, cubed pieces of pound cake or yellow cake and drained/sliced fruit. (To prevent banana slices from browning, soak in 1 cup water and 3 Tablespoons lemon juice; drain before layering.) Top with whipped topping. Garnish with chopped nuts and a maraschino cherry.



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