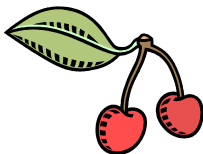


Chocolate Cherry Trifle

Ingredients needed:

- 1 pkg. (16 oz., 8-count) Hostess® Suzy Q's®
- 1 packet **Chocolate Covered Cherry Dip Mix**
- 2 pkgs. (8 oz. ea.) cream cheese, softened
- 1 cup (8 oz.) sour cream
- 1 cup confectioners' powdered sugar
- 1/2 tsp. almond or vanilla extract
- 1 container (16 oz.) Cool Whip®, thawed, divided
- 2 pkgs. (3.9 oz. ea.) instant chocolate pudding*
- 2-3/4 cups cold milk
- Shaved chocolate and/or maraschino cherries for garnish
- Large glass trifle bowl (min. 10" diameter) or 13x9" baking dish



Directions:

Slice Suzy Q's® in half lengthwise and place in upright position around inside perimeter of bowl. Using mixer, blend one 8 oz. pkg. cream cheese, sour cream and **Chocolate Covered Cherry Dip Mix**. After well blended, fold in 3 cups of Cool Whip® until blended and spread mixture in bottom of bowl. Again using mixer, blend remaining 8 oz. pkg. cream cheese, confectioners' powdered sugar and almond extract until smooth, and then fold in 2 cups Cool Whip®. Spread evenly over Chocolate Covered Cherry layer. Combine pudding mixes and milk. Whisk for 2 minutes and then pour into trifle bowl over other layers. Pudding mixture will seep down in between Suzy Q's®. Gently jiggle bowl to help pudding settle. Cover and refrigerate several hours or until set. Top with remaining Cool Whip® and garnish with shaved chocolate and maraschino cherries. *May substitute vanilla pudding if desired. Makes 9 to 12 servings.



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