

Strawberry Trifle

- 1-1/4 cups 1% milk, cold
- 1 (3.4 oz) instant vanilla pudding mix
- 8 ounces cream cheese, softened
- 1/2 cup good coffee, room temperature
- 2 cups of gelatin-type whipped topping (Cool Whip type, thawed but cold)
- package of ladyfingers
- 2 pints fresh strawberries
- 5 to 6 ounces of bittersweet chocolate, grated

Whisk pudding mix into milk. Let stand for a couple minutes.

In a mixing bowl, beat cream cheese until smooth, adding in 2 to 3 tablespoons of the coffee and the pudding mixture.

Fold in the whipped topping.

Split the ladyfingers, and brush the ladyfingers with the remaining coffee.

Slice the strawberries. If you wish to reserve any for garnish, do so.

Line the bottom of a large glass bowl with about half of the ladyfingers.

Place about half the strawberries on top of the lady fingers.

Sprinkle about half of the grated chocolate over the strawberries.

Layer about half of the cream-pudding mixture over the chocolate.

Make a second layer of ladyfingers, followed by a second layer of strawberries, followed by the remaining chocolate, and finished with the last of the cream-pudding mixture.

If you reserved any strawberries for garnish, garnish away.

Cover, and refrigerate overnight.

Serves: 12

Preparation time: a long time (prepare a day in advance)

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