



Dave's 'Twas the Night Before Christmas Eggnog Trifle



Ingredients

- 8 cups pound cake or other cake cubed
- 1 package vanilla flavor instant pudding or pie filling (3.25 oz.)
- 3 cups halved strawberries
- 1 8 oz. tub non-dairy whipped topping, thawed
- 1/4 cup granola
- 1 1/4 cups eggnog
- 4 tbsps. orange juice, and 1/2 cup, divided use
- 1/8 tsp. ground cinnamon
- 1/8 tsp. ground nutmeg

Directions

1. Pour eggnog into large VacuWare® FreshContainer.™ Add pudding mix, 2 tablespoons of orange juice, cinnamon and nutmeg. Beat with wire whisk 1 minute. Gently stir in whipped topping.
2. Cut cake into 1” cubes. Sprinkle cake evenly with 1/2 cup orange juice.
3. Place 1/2 of the cake cubes in bottom of trifle bowl or VacuWare FreshContainer.™
4. Spoon 1/2 of the whipped topping mixture over cake cubes, and continue to build alternating layers.
5. Top with strawberries and granola, reserving several for garnish, if desired. Sprinkle cake crumbs and whipped topping mixture as garnish.
6. Seal and chill until ready to serve.



Serves: 4-6

Prep Time: 30 min

Cook Time: 8-10 min

Difficulty: 🍳🍳