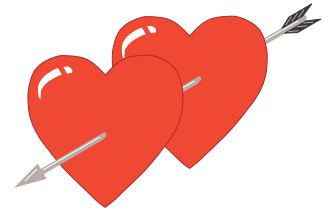


## St. Valentine's Dessert©

Serves 10 to 14



### Ingredients:

- 1 – 8 inch orange chiffon or pudding cream cake (cut into 3 layers, cuts best frozen)
- 3 small baskets strawberries, wash, de-stem and slice (save 5 large for decoration)
- 3 Tbsp. sugar
- 3 Tbsp. apple schnapps (I prefer Granny's™ Sour Apple Schnapps)
- 3 cups whipping cream
- 2 – 3.3 oz. pkg. Jello™ Instant White Chocolate Pudding or French Vanilla
- 6 oz. lemonade concentrate (slightly softened)
- 6 oz. cranraspberry concentrate (slightly softened)

### Method:

Into a mixing bowl put the strawberries, sugar and schnapps. Stir together and let sit on counter.

Into a large mixing bowl put the whipping cream and 1 1/2 pkgs. instant pudding. Whip with the Magic Wand™ using the flat blade or your hand mixer until mixture is heavy. Add the lemonade and cranraspberry concentrates slowly and whip again. When thoroughly mixed add the remaining 1/2 package of instant pudding and whip again until firm. Fill a decorating bag using the small star half full of pudding mixture.

### To Serve:

Into a trifle bowl put one of the cake layers. (Cut a small wedge out of the layer to fit into the bowl and fill the center hole with the wedge of cake.) Put half the strawberry mixture on top of the cake with half the juice. Put 1/3 of cream mixture on top of the strawberries. Repeat layers of cake, strawberries and cream, ending with cake and cream. Cut four of the remaining strawberries in half and use for decoration. Use whole strawberry in center of top. Decorate with cream from decorating bag. Refrigerate 1–24 hours before serving.

*Hint: Instead of the strawberries use peaches, raspberries, blueberries or a combination.*

*Hint: Serve with a good cup of coffee or tea.*

*Hint: Gentlemen...Have a rose on each lady's plate.*