

Scoop of Heaven Trifle - The Ultimate Beginner-Friendly Layered Dessert

Scoop of Heaven Trifle - The Ultimate Beginner's Guide to a Show-Stopping Dessert



TIME
2 min

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INGREDIENTS

- 1 baked vanilla or yellow cake (store-bought or homemade), cubed
- 2 boxes instant vanilla pudding mix
- 4 cups cold milk
- 1 (8 oz) container whipped topping
- 1 cup crushed cookies or candy pieces
- 1 cup fruit (strawberries, bananas, or mixed berries)
- Chocolate syrup or caramel sauce (optional)

DIRECTIONS

1. Prepare the : PuddingIn a large bowl, whisk pudding mix with cold milk for 2 minutes. Let it thicken for 5 minutes.
2. Cube the : CakeCut cake into bite-sized cubes.
3. Start : LayeringIn a large trifle dish or clear glass bowl, add a layer of cake cubes.
4. Add : Pudding LayerSpoon pudding evenly over the cake layer.
5. Add : Whipped ToppingSpread a layer of whipped topping.
6. Sprinkle : Mix-InsAdd crushed cookies, candy, or fruit.
7. Repeat : LayersContinue layering until ingredients are used, finishing with whipped topping.
8. Chill: Refrigerate for at least 2 hours before serving to allow flavors to meld.

SWAPS & NOTES

and Easy Swaps Cake shortcut: Store-bought pound cake works perfectly.

Flavor twist: Swap vanilla pudding for chocolate or cheesecake flavor.

Fruit options: Fresh strawberries, blueberries, or sliced bananas all work beautifully.

Extra indulgence: Add a drizzle of caramel between layers.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/scoop-of-heaven-trifle-the-ultimate-beginner-friendly-layered-dessert/>