

Amy's Chocolate Covered Cherry Trifle

Get Ready:

- 1 chocolate cake mix; prepared according to directions on the box.
- 2 tubs of Cool Whip
- 2 boxes of White Chocolate Jello pudding
- 2 cups milk
- 1 box of Sugar Free Cherry jello mix
- 2 cans of cherry pie filling
- Maraschino cherries
- Mini morsels



Get Set:

Bake the chocolate cake, let cool, then cut into 1" cubes. Set aside

Mix cherry jello powder into one tub of cool whip, set aside

Mix both boxes of white chocolate pudding with two cups milk, fold in the other tub of cool whip. Set aside.

GO!

We're ready to layer your dessert into a trifle dish. You can layer is as you wish, to get the final project to look just the way you want it. I only did two layers of each, so keep in mind how you need to divide what you have.

In a trifle dish, put a good layer of chocolate cake cubes, press down (I used a little less than half of the cake)

Spread a layer of your pudding/cool whip mix (about half of the mix. You're going to want to save enough of this mix to spread on the very top of your dessert for the final top decorations)

Spread a thin layer of your cherry cool whip mix. This has a different, thicker, consistency – spread carefully to make sure you get a pretty pink layer. (again, I used about half of the mix)

Spread a layer of cherry pie filling- I used about a half can on this one layer.

Repeat layers. Our final layer of this one was the rest of the pudding/cool whip mix, spread evenly.

Top as you see fit. We opted for cherry pie filling in the middle of the top, a ring of mini morsels, and outlined the edge of the dessert with maraschino cherries.

Let refrigerate overnight, or at least for a couple of hours before serving.