

Quick Strawberry and Chocolate Trifle Recipe

How to:

1. Rinse and slice the strawberries, making sure to remove the green stem first. Set aside.
2. Place the heavy whipping cream into a large mixing bowl and whip (using a stand mixer or a hand mixer) on high speed for 5 minutes, or until it is thick and peaks form.
3. Gently fold in the box of instant pudding (do not make it into a pudding first...only add the mix to the whipping cream), gently stirring until combined.
4. Add the can of sweetened condensed milk.
5. Use the mixer to combine it with the whipping cream and pudding mixture on a low setting until it is smooth.
6. Place a layer of the pudding mixture into the bottom of the trifle bowl.
7. Top with a single layer of vanilla wafers, strawberry slices and chocolate chips.
8. Spoon another layer of pudding mixture on top and use a spatula to smooth it out flat.
9. Add another layer of vanilla wafers, strawberry slices and chocolate chips.
10. Keep layering until all the pudding is used. You should end up with about 8 layers (4 layers of pudding, 4 layers of wafers/chocolate chips/strawberries).
11. Keep it covered in the refrigerator until you are ready to serve!
12. Quick tip: This is best when kept in the fridge overnight and eaten the next day. The pudding softens the vanilla wafers to be almost cake-like, the strawberry slices and chocolate chips give the pudding a delicious flavor. It also tastes great eaten right away too though.

Tips and Tricks:

- You can alter this recipe by adding different fruits or cookies. Banana slices instead of strawberries and chocolate chips would turn this into a delicious banana pudding!
- You can try dark chocolate chips or white chocolate chips for a new flavor twist too!
- I'd eat the pudding within the first few days of making it as fresh strawberries go bad quickly.
- This would make a great crowd dessert for special events like weddings, birthdays, holiday events and more!
- If you are concerned about health/food safety and want to make these as individual servings, it will work! Create mini versions by using small glass jars or [disposable dessert cups](#).



Time to Put This Recipe Creation Together:

< 20 minutes

Suggested kitchen tools: standing mixer or hand mixer, large mixing bowl, [trifle bowl](#), spatula, knife or [strawberry slicing tool](#)

The Ingredients

Ingredients:

- 16 oz. strawberries, stem removed and sliced
- 10 oz. [semi-sweet mini chocolate chips](#)
- 14 oz. can of sweetened condensed milk
- 9 oz. box of vanilla wafers
- 1-pint heavy whipping cream
- 3.5 oz. box of [instant vanilla pudding](#)