



MEXICAN ▶ IN MINUTES ◀

Strawberry-Coconut Tres Leches Trifle

The flavors in a classic Mexican cake are redesigned into a simple, pretty dessert.

Ingredients

- 1 lb (450 g) fresh strawberries, divided
 - 3 pkg (3 oz each) soft ladyfingers (about 24 total)
 - 1 can (14 oz or 300 mL) sweetened condensed milk, divided
 - 1 can (14 oz or 398 mL) unsweetened coconut milk, divided
 - 1 container (8 oz or 250 mL) sour cream
 - 1 container (12 oz/1 L) frozen whipped topping, thawed, divided
 - 1 pkg (3.3 oz or 102 g) vanilla instant pudding and pie filling
 - 1 tsp (5 mL) **Korintje Cinnamon**
1. Set aside one strawberry for garnish. Hull remaining strawberries using **Core & More**; slice with **Egg Slicer Plus**[®]. Cut ladyfingers into 1-in. (2.5-cm) pieces using **Chef's Knife**; set aside.
 2. Whisk together ½ cup (125 mL) of the condensed milk, ⅔ cup (150 mL) of the coconut milk and sour cream in large **Colander Bowl**. Add ladyfingers and toss gently using **Mix 'N Scraper**[®].
 3. Attach open star tip to **Easy Accent**[®] **Decorator**. Fill with 1 cup (250 mL) of the whipped topping. Combine pudding mix and remaining coconut milk in **Stainless (4-qt./4-L) Mixing Bowl**; whisk until thickened. Add remaining condensed milk and cinnamon; whisk until incorporated. Fold in remaining whipped topping.
 4. To assemble, place half of the ladyfinger mixture into **Trifle Bowl**; top with half of the strawberries. Spread half of the pudding mixture over strawberries. Repeat layers one time. Pipe whipped topping over top; garnish with strawberry fan.

Yield: 24 servings

U.S. Nutrients per serving: Calories 220, Total Fat 10 g, Saturated Fat 8 g, Cholesterol 10 mg, Carbohydrate 29 g, Protein 3 g, Sodium 160 mg, Fiber 1 g

Cook's Tip: To create strawberry fan, open Egg Slicer Plus[®] and place the strawberry stem end down; slice most of the way through it with wires. Remove the strawberry from the wires and gently fan out the slices.