

**The Pampered Chef®**  
**Strawberry-Coconut Tres Leches Trifle**  
**Recipe**

1 lb (450 g) fresh strawberries, divided  
3 pkg (3 oz each) soft ladyfingers (about 24 total) (see Cook's Tip)  
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 1/2 cup (125 mL) of the condensed milk, 2/3 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

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: Ladyfingers are sheets of sponge cake that can be separated into long ovals and are found in the bakery section of most grocery stores.

One 16-oz (about 390-g) frozen pound cake, thawed, trimmed and diced into 1-in. (2.5-cm) cubes, can be substituted for the ladyfingers, if desired.

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.

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