

Christmas Trifle

Ingredients

1 box vanilla cake mix

1 tsp almond extract

1 bag whole cranberries, fresh or frozen

1 orange

1 box (6 oz) instant vanilla pudding

3 egg nog

1 qt heavy cream, whipped

sugar

Directions

1 Prepare cake according to package directions. Mix almond extract into batter before pouring into cake pan to bake. Allow to cool completely.

2 Prepare whole cranberry sauce according to directions on package. Squeeze one half of the orange and add juice to cranberry sauce. Cool completely.

3 Whip the cream and add sugar to taste.

4 Prepare the pudding according to package directions substituting egg nog for milk.

5 Cut the cake into 1" cubes.

6 In the following order, layer the ingredients in a trifle bowl or similar clear bowl, such as a salad bowl or punch bowl:

1. cake
2. pudding
3. cranberries
4. whipped cream.

Repeat as necessary to fill the serving bowl, ending with whipped cream. Garnish as desired