

Dreamsicle Trifle

INGREDIENTS:

2 large cans mandarin oranges
1 small pkg. orange gelatin
1 pint orange sherbet
1 cup whip cream
1 angel food cake, cubed

DIRECTIONS:

Drain 1 cup liquid from mandarin oranges.

Bring the liquid to a boil in the microwave. Add gelatin, and stir to dissolve. Cool until just warm. Add orange sherbet, and mix until melted. Gently fold in whipped cream.

Add one half of the cake cubes in the trifle dish in a tight layer. Add the orange mixture over the top of the cake cubes. Add a thin layer of whipped topping. Add a layer of mandarin oranges.

Repeat the process. Refrigerate at least 2 hours before serving.

Bonus Garnish Tip:

For attractive orange curls, use strips of orange peel.

source:<http://tomatohero.tips>