

Ingredients



4 bananas, peeled
1 lb. (450 g) strawberries, stems removed
½ lemon
1 pkg (8 oz or 225 g) mini chocolate sandwich cookies
1 box (4.2 oz or 102 g) cookies 'n creme or vanilla instant pudding & pie filling
½ cup (125 mL) water
1 can (14 oz or 300 mL) sweetened condensed milk
1 pkg (12 oz or 1 L) frozen whipped topping, thawed
¼ cup (50 mL) chocolate flavor syrup
Whipped cream, maraschino cherries, dry roasted peanuts, additional chocolate flavored syrup (optional)

Cookies 'N' Cream Trifle Sundae

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HUNGRY
BOYS

Instructions

- Slice the bananas and strawberries with the Quick Slice. Place sliced fruits in separate bowls.
- Juice the lemon with the Citrus Press. Toss 1 tbsp (15 mL) of the juice with the banana slices to prevent browning.
- Finely process 10 of the cookies in the Manual Food Processor.
- In a large mixing bowl, stir together the pudding mix, water, and sweetened condensed milk. Fold in the whipped topping and chopped cookies.
- To assemble, spoon half of the pudding mixture into the Trifle Bowl. Top with half each of cookies, bananas, and strawberries. Repeat layers.
- Just before serving, drizzle with chocolate syrup and optional toppings

Cook's Tips:

- The trifle can be made and refrigerated the night before serving.

