

No-bake Strawberry Lemon Trifle



Ingredients

4 oz. fat-free cream cheese, softened
1 cup fat-free vanilla yogurt
2 cups milk (we used oat)
1 3.4-oz package instant lemon pudding mix
2 tsp. grated lemon zest
2½ cups sliced fresh strawberries, divided
1 Tbsp. white grape juice
1 10-oz. prepared angel food cake
Whipped topping, for garnish

Instructions

In a large bowl, beat cream cheese and yogurt. Add milk, pudding mix, and lemon zest; beat until smooth. In a blender, process 1/2 cup strawberries and grape juice until blended.

Cut cake into 1-inch cubes; place a third in a serving bowl. Top with a third of the pudding mixture and half of the remaining strawberries. Drizzle with half of the strawberry sauce. Repeat all layers. Top with remaining cake and pudding mixture. Garnish with whipped topping and any leftover strawberries. Cover and refrigerate for at least 2 hours. Makes 14 servings.

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