

Easy Raspberry Trifle

POINTS® Value: 3

Servings: 16

Ingredients

- 18 oz Yoplait Light Raspberry Yogurt, 3 6oz containers
- 20 oz sweetened frozen red raspberries, 2 10oz packages - thawed
- 1 1/4 cup water – COLD
- 2 cups water - BOILING
- 1 box Betty Crocker Angel Food Cake Mix unprepared (1 step)
- 1 large box SF/FF Raspberry Jell-O - (or 2 small boxes)

Instructions

1. Move oven rack to lowest position (remove other racks). Heat oven to 350F.
2. In extra-large glass or metal bowl, beat cake mix and cold water on low speed 30 seconds; beat on medium speed 1 minute. Pour into ungreased 10-inch angel food (tube) cake pan. Do not use fluted tube cake pan or 9-inch angel food (tube) cake pan, or batter will overflow.
3. Bake 37 to 47 minutes or until top is dark golden brown and cracks feel very dry and not sticky. Do not underbake.
4. Immediately turn pan upside down onto glass bottle until cake is completely cool, about 1 hour. Run knife around edges; remove from pan. Tear cake into about 3/4-inch pieces.
5. Pour boiling water on gelatin in large bowl; stir until gelatin is dissolved. Add raspberries. (If desired, remove several raspberries and reserve for garnish.) Refrigerate gelatin mixture about 15 minutes or until thickened but not set.
6. Layer half each of the cake pieces, gelatin mixture and yogurt in 3-quart glass bowl; repeat. Garnish with reserved raspberries. Refrigerate at least 2 hours until firm. Cover and refrigerate any remaining dessert.

Note: Try with peaches & peach yogurt or strawberries with strawberry yogurt.

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