

Foster's Body & Paint

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Colossal Caramel Trifle

Ingredients:

- 1 package (18 ¼ oz.) yellow cake mix
- 6 cups cold milk
- 3 packages (3.4 oz. each) instant vanilla pudding mix
- 1 tsp. apple pie spice
- 1 jar (12 ¼ oz.) caramel ice cream topping
- 1 ½ cups chopped pecans, toasted
- 2 cans (21 oz. each) apple pie filling
- 2 cartons (16 oz. each) frozen whipped topping, thawed

Preparations:

- 1.) Prepare and bake cake according to package directions, using two greased 9 inch round baking pans. Cool for 10 minutes before removing to wire racks to cool completely.
- 2.) In a large bowl, whisk milk, pudding mixes and apple pie spice for 2 minutes. Let stand for 2 minutes or until soft-set.
- 3.) Cut one cake layer if necessary to fit evenly in an 8 quart punch bowl. Poke holes in cake with a long wooden skewer; gradually pour a third of the caramel topping over cake. Sprinkle with ½ cup pecans and spread with half of the pudding mixture.
- 4.) Top with remaining cake and repeat layers. Drizzle with remaining caramel topping and sprinkle with remaining pecans. Refrigerate until serving.



Makes 42 servings

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