



Category (Cakes)

Taste-of-the-Islands Banana Foster Trifle

Submitted by (Karen Gittins)

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| <p><u>Recipe</u></p> <p>1 10.75-oz package Sara Lee Frozen Pound Cake thawed 1 8-oz can pineapple tidbits in juice 1 3.4-oz package instant coconut or banana cream pudding & pie filling 1 cup heavy whipping cream 1/3 cup sour cream 1/4 cup powdered sugar 2 tsp coconut extract, divided 1 cup caramel topping 2 bananas thinly sliced 2/3 cup shredded coconut toasted 1/3 cup macadamia nuts finely chopped Cut pound cake into 1-inch cubes. Set aside. Drain pineapple; reserving juice.</p> <p>Place pudding mix, whipping cream, sour cream, sugar, reserved pineapple juice and 1 tsp coconut extract, in a large bowl. Beat at medium-high speed with an electric mixer until stiff peaks form. Combine remaining 1 tsp coconut extract and ice caramel ice cream topping in microwave-safe bowl. Microwave on High until warmed. Layer pound cake cubes in 4 dessert glasses or in trifle bowl. Drizzle caramel topping mixture over pound cake. Top with coconut cream mixture and bananas. Garnish with pineapple tidbits, toasted coconut and macadamia nuts. Prep Time: 30 min. Servings: 4-6</p> | <p><u>Grocery List</u></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p> <p><u>Side dish</u></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p> <p><u>Tips/Helpful hints</u></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p> |
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