

# SUMMER FRUIT TRIFLE

Yield: 4 Servings (1 cup per serving)



**TOTAL TIME:** 25 minutes

## INGREDIENTS

- ½ Wegmans Angel Food Cake Ring, cut in 1-inch pieces (about 30 pieces)
- ½ cup brewed Wegmans Dark Espresso Ground Coffee, cooled
- 1 cup Food You Feel Good About Vanilla Low-Fat Yogurt
- 2 cups mixed fresh berries
- 1 plum, pitted, sliced
- ¼ cup Food You Feel Good About Wheat Crunch Cereal

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## PREPARATION

1. Arrange cake pieces on baking sheet and drizzle with coffee, turning to moisten all sides.
2. In 2-quart serving bowl or four glasses (minimum 8-oz. size) layer cake, yogurt, berries, plum and cereal, saving a little yogurt and fruit for garnish. Chill 10 min.

## NUTRITION

**Per serving:** Calories: 180; Fat: 1 g; Cholesterol: 5 mg; Carbohydrates: 39 g; Protein: 5 g; Fiber: 3 g; Sodium: 320 mg.

Recipe courtesy of Wegmans