



IN PARTNERSHIP WITH

Kraft

DULCE DE LECHE TRIFLE

SERVINGS: 16 | PREP TIME: 30 MINS | COOK TIME: 2 HOURS

- Add boiling water to gelatin mix in large bowl; stir 2 min. until completely dissolved. Stir in strawberries; set aside. Beat pudding mixes and milk in medium bowl; whisk 2 min; stir in 1 cup COOL WHIP.
- Microwave dulce de leche in microwaveable bowl on HIGH 20 to 30 sec. or until thin enough to pour when stirred. Place half the cake in large clear serving bowl; drizzle with half the brandy. Cover with layers of half each of the strawberry and pudding mixtures; drizzle with dulce de leche.
- Top with remaining cake, brandy, strawberry mixture, pudding mixture and COOL WHIP. Garnish with chocolate curls. Refrigerate 2 hours.

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- 1 cup boiling water
- 1 package (3 ounces) JELL-O Strawberry Flavor Gelatin
- 1 package (16 ounces) frozen whole strawberries, partially thawed
- 2 package (3.4 ounces each) JELL-O Vanilla Flavor Instant Pudding
- 3 cups cold milk
- 1 tub (8 ounces) COOL WHIP Whipped Topping, thawed,
- 1/2 cup dulce de leche
- 1 package (11.5 ounces) prepared pound cake, cut into 1-inch cubes
- 1/4 cup brandy
- 1 ounce BAKER'S Semi-Sweet Chocolate, shaved into curls