

Black Forest Trifle

Marianne Evans

<i>9 oz. devil's food cake mix</i>	<i>2 C. cold milk</i>
<i>2 (1.55 oz.) bars milk chocolate</i>	<i>2 (3.3 oz.) boxes white chocolate instant pudding mix</i>
<i>30 oz. cherry pie filling</i>	<i>8 oz. whipped topping, thawed</i>
<i>1 tsp. almond extract</i>	
<i>1/2 C. cranberry cherry juice</i>	

Prepare cake mix and pour into 8" square pan lined with parchment paper. Cool completely and cut into 1 1/2" cubes. Chop 1 1/2 chocolate and reserve remaining chocolate for garnish. Combine pie filling and almond extract: set aside 1/2 cup for garnish. Stir juice into pie filling mixture. In separate bowl, whisk milk and pudding mixes until it begins to thicken; fold in whip topping. Assemble: place half of cake cubes in bowl. Layer half of cherry pie filling mixture evenly over cake cubes. Sprinkle with half of the chopped chocolate. Top with half of the pudding mixture, pressing lightly. Repeat layers. Garnish with reserved cherry pie filling and chocolate curls made with reserved chocolate. Refrigerate at least 30 minutes before serving. Serves 10.

