



Tropical Fruit Trifle' font_container='tag:h1|text_align:center|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal']

Yield: 6 Servings' font_container='tag:h3|text_align:center' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal']

Ingredients:' font_container='tag:h3|text_align:left|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal']

- 1 prepared pound cake, cut to 1-inch cubes
- 8 oz whipped cream
- 8 oz [Reser's® Banana Pudding](#) (71117.03033)
- 2 cups [Reser's® Bite-Sized Pineapple Chunks](#) (79453.75415)
- 2 cups sliced bananas

Directions:' font_container='tag:h3|text_align:left|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal']

1. Set aside 1 cup of the whipped cream. Combine Reser's Banana Pudding and remaining whipped cream.
2. Place 1/12 of cake cubes in an individual trifle dish or glass bowl. Top evenly with 1/3 cup Bite-Sized Pineapple Chunks and sliced bananas and 1/12 of Banana Pudding



- mixture. Repeat all layers. Repeat all steps with the remaining 5 trifles.
3. Cover, and refrigerate until serving time, at least 30 minutes. Garnish with reserved whipped topping.