



NO-BAKE APPLE PIE TRIFLE

Serving Size: Makes about 6-8 trifles

INGREDIENTS

- 1 small box instant vanilla pudding
- 1 cup cold milk
- ½ tsp LorAnn Oils Super-Strength Apple Pie Flavor
- 1 ½ cups heavy whipping cream
- 2 Tbsp maple syrup
- 1 small pound cake, cut into small cubes
- Toppings, if desired: ground cinnamon, packaged toffee bits, and apple slices



INSTRUCTIONS

1. In a medium bowl, whisk together instant pudding, milk, and LorAnn Oils Apple Pie Flavor for 2 minutes.
2. In another medium bowl, beat the heavy cream and maple syrup to stiff peaks.
3. Fold half of the maple whipped cream into the pudding, until just combined. Set the remaining whipped cream aside.
4. To assemble the trifles, use small mason jars and layer each with cubed pound cake, apple pie pudding, and maple whipped cream. Repeat layers until glass is full, ending with reserved whipped cream. Top with a dusting of ground cinnamon, a sprinkling of toffee bits, and an apple slice, if desired.