

Pistachio Cherry Trifle

- 1 ½ pounds fresh red cherries, pitted and cut in half
- 3 tablespoons cherry preserves
- 2 tablespoons sugar
- 2 teaspoons cornstarch dissolved in 2 tablespoons water
- ½ teaspoon almond extract
- 2 (3 ½ ounce) packages instant pistachio pudding
- 4 cups milk
- 16 ounces frozen whipped topping, thawed
- 1 angel food cake
- ¾ cup chopped pistachio nuts

In a medium saucepan combine the cherries, preserves, sugar and cornstarch slurry. Bring to a boil and cook for a few minutes until slightly thickened, stirring constantly. Remove from heat and add almond extract. Let cool. In meantime, combine pudding mix and milk in mixer bowl and beat with whisk attachment for 2 minutes. Let stand 5 minutes until thickened. Fold in a quarter of the whipped topping. Cut cake into ¾” pieces. Layer half of the cake pieces in the bottom of a clear trifle bowl. Spoon half of the cooled cherry mixture over the cake pieces. Sprinkle with ¼ cup of the chopped pistachios. Pour half of the pudding over the top and then spread with half of the remaining whipped topping. Repeat layers with remaining cake and cherries, ¼ cup pistachios, remaining pudding and whipped topping. Refrigerate until ready to serve. Just before serving sprinkle the top with the remaining pistachios and garnish with a cherry.