

# **SIMPLY GOOD BY Lisa Radi**

## **Monday, April 8, 2019**

### **EASTER FRUIT TRIFLE**

#### **Ingredients**

1-Box Betty Crocker Confetti Angel Food Cake Mix  
1-Lg Box Jell-O Vanilla Instant Pudding Mix  
3-Cups Cold Milk  
1-8 oz. container Cool Whip (I like extra-creamy)  
1-Cup Fresh Blueberries (Can use any fresh berry) washed & drained  
1-Cup Fresh Peaches, peeled and sliced  
1-Cup Fresh Pineapple, peeled, cored & diced  
1-Cup Fresh Strawberries, washed, drained, cored & sliced

#### **Instructions**

Prepare confetti angel food cake according to directions (you may also use just plain angel food cake). Set aside to cool. After cake is cool, tear into bite-size pieces. Using a pretty clear glass bowl place a layer of angel food cake in the bottom of bowl. Layer ½ cup each of Blueberries, Peaches, Pineapple & Strawberries on top of cake. Mix up Vanilla Pudding according to directions. Spoon ½ of Vanilla pudding over cake and fruit mixture. Cover vanilla pudding with ½ container of whipped topping. Repeat this layering process again. You can garnish top of your trifle with any extra fruit, or you can use a can of spray whipped topping to make pretty. This dessert can be made in a regular bowl or 9 x 13 pan, but it won't be as pretty. Refrigerate and serve.

### **BREAKFAST TOT CASSEROLE**

#### **Ingredients**

1 lb. Potato Crowns	¼ Cup Fresh Diced Green Pepper
1 dz. Fresh Eggs	¼ Cup Fresh Diced Red Pepper
½ Cup Milk	1 lb. Shredded Cheese of your choice
8 oz. Diced Ham	Salt & Pepper to taste
¼ Cup Fresh Diced Onions	Salsa as desired

#### **Instructions**

Spray 9 x 13 inch baking pan with cooking spray. Layer bottom of the pan with tater crowns. In a separate bowl, blend your eggs & milk until smooth. Pour egg mixture over tater crowns. Sprinkle in your diced onions, green peppers and red peppers, distributing evenly over egg mixture. Sprinkle diced ham evenly over egg mixture. Bake at 350°F for 45-60 minutes or until eggs are done. You can use the clean-knife test to check for doneness of eggs. Sprinkle cheese over the top and serve.

This casserole could be made in a crock pot early in the morning or while you're at church. Your temperature setting will determine how long it will take. I have been making this in the roaster, and it takes 2 hours at 325°F.