

# SALTED WHITE CHOCOLATE HONEY TRIFLE

makes enough for one large trifle bowl

## INGREDIENTS

- 1 - 5oz box vanilla instant pudding
- 3 C milk
- 1 - 8oz brick cream cheese, softened
- 1 - 8oz tub cool whip
- 1 - 16oz store bought pound cake
- white chocolate, chopped finely (about 1 C)
- honey to drizzle
- floral garnishing salt - optional

## DIRECTIONS

1. Combine pudding mix and milk in a stand mixer.
2. Add cream cheese and beat until mixture is nice and smooth
3. Add cool whip and fully incorporate.
4. Set mixture aside in fridge to chill.
5. Cut up pound cake into bite size pieces.
6. Add a layer of cake to your trifle bowl or individual dishes.
7. Top with enough pudding mixture to cover.
8. Sprinkle a layer of chopped white chocolate over top.
9. Repeat this process, ending with pudding on top.
10. Keep refrigerated until ready to serve (up to 24 hours)
11. Before servings, lightly drizzle honey over the top and garnish with floral salt.

