

# Winter Eggnog Trifle

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## Servings: 12

*1 box supermoist white cake mix  
1 1/4 cups eggnog  
1/3 cup vegetable oil  
3 egg whites  
4 cups fresh or frozen whole cranberries  
1 1/3 cups water  
1 1/3 cups granulated sugar  
2 boxes (6 serving size ea) vanilla instant pudding  
3 cups eggnog  
3 cups milk  
1 1/2 cups heavy whipping cream  
1 tablespoon powdered sugar  
1/2 cup pomegranate arils  
powdered sugar (for sprinkling)*

## Preparation Time: 30 minutes

Preheat the oven to 350 degrees.

Grease a 13x9-inch pan. Line the pan with cooking parchment paper.

In a large bowl, beat the cake mix, eggnog, vegetable oil and egg whites with an electric mixer on medium speed for about 2 minutes or until well combined. Spread in the pan.

Bake for about 30 minutes or until a toothpick inserted in the center comes out clean. Place the pan on a cooling rack to cool completely. (While the cake bakes and cools, make the cranberry sauce and the pudding.)

**Make the cranberry sauce:** In a two-quart saucepan, heat the cranberries, water and granulated sugar to boiling over medium-high heat. Reduce to a simmer. Cook for 5 to 10 minutes or until the berries have burst and the sauce begins to thicken. Pour the sauce into a wider bowl to cool. Cover and refrigerate until ready to use.

**Make the pudding:** In a large bowl, beat the pudding mix, eggnog and milk with a whisk until combined. Cover. Refrigerate until ready to use.

Cut the completely cooled cake into cubes.

Just before assembling the trifle, in a medium bowl, beat the whipping cream and powdered sugar with an electric mixer on high speed until stiff peaks form.

In the trifle bowl, layer the cake cubes, pudding mixture and cranberry sauce. Repeat the layers.

Top with the whipped cream and a generous sprinkling of pomegranate arils. Sprinkle with powdered sugar.

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Per Serving (excluding unknown items): 404 Calories; 26g Fat (56.3% calories from fat); 7g Protein; 38g Carbohydrate; 0g Dietary Fiber; 102mg Cholesterol; 110mg Sodium. Exchanges: 0 Lean Meat; 1/2 Non-Fat Milk; 5 Fat; 2 1/2 Other Carbohydrates.