



[Mini Raspberry French Vanilla Trifle](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 45 Minutes

Cook Time: 40 Minutes

Total Time: 2 Hours

Ingredients:

- 1 French Vanilla Cake Mix
- 1 cup Water
- 1/3 cup Vegetable Oil
- 3 Large Eggs
- 2 cups Frozen Raspberries (with juice)
- 3 TBSP Confectioner Sugar
- 1 TBSP Corn Starch
- 2 TBSP Water
- 2 cups Lite Cool Whip
- 1 cup Fresh Raspberries

Directions:

- Preheat oven to 350°.
- Grease and flour a 13×9 baking pan; set aside.
- Using a stand mixer combine French vanilla mix, 1 cup water, oil, and eggs on low speed for 30 seconds until moistened. Raise the speed to medium and beat for an additional 2 minutes.
- Pour batter into 13×9 pan and bake for 26 minutes, or until a toothpick inserted in the middle of the cake comes out clean. (Note: if your boxed cake has different directions and ingredients, follow those directions.)
- Remove from oven and let sit on a wire baking rack for 15 minutes.
- Allow French vanilla cake to cool completely.
- In a pot on the stove, heat the frozen raspberries.
- Add the confectioner's sugar and bring to a boil.
- Mix cornstarch and 2 tablespoons of water together to dissolve. Add the cornstarch slurry to the

raspberries, turn down heat and allow to thicken.

- When raspberry mixture thickens, remove from heat and cool down completely.
 - Crumble approximately $\frac{1}{2}$ cup of cake into the bottom of each of serving dish. (cubes or crumbles)
 - Spoon $\frac{1}{4}$ cup of the raspberry mixture over the cake.
 - Cover with another $\frac{1}{2}$ cup of cake over the raspberry mixture.
 - Top with a $\frac{1}{2}$ cup of whipped topping and add fresh raspberries for garnish.
- Makes 4 Mini Raspberry French Vanilla Trifle Recipe