

## **Tropical Rum Trifle**

**Make Coconut Cream Custard first; as it chills, prepare remaining ingredients**

**Source: Cookinglight.com**

**PREP TIME: 45 minutes      CHILL TIME: 70 minutes**

### **INGREDIENTS:**

2 mangoes peeled/cut into 1/2" cubes

OR 1 (24-oz) jar refrigerated mango, drained/cut in cubes

1 (20-oz) can pineapple chunks in syrup, un-drained

1/3 C coconut-flavored rum

1 (10.75-oz) frozen pound cake, thawed/thinly sliced

2 bananas, sliced

### **Coconut Cream Custard**

1 1/3 C sweetened flaked coconut, toasted

2/3 C chopped macadamia nuts, toasted

1 C whipping cream

1/4 C powdered sugar

1/4 tsp vanilla extract

Garnishes: mango, star fruit, toasted coconut, toasted macadamia nuts

### **INSTRUCTIONS:**

Stir together first 3 ingredients in a bowl - cover/chill 20 minutes.

Remove fruit from bowl with slotted spoon, reserving syrup mixture.

Brush pound cake slices with syrup mixture. Arrange half of slices in bottom of 4-qt bowl or trifle bowl - top with half each of mango mixture, banana slices, coconut cream custard, coconut + macadamia nuts - repeat layers.

Beat whipping cream till foamy; gradually add sugar, beating till soft peaks form - add vanilla - beat till blended. Spread evenly over top of trifle. Cover/chill 1 1/2 hours. Garnish, if desired.

**Note:** For test purposes, we used Malibu Caribbean Rum With Coconut Flavor.

**YIELD:** Makes 10-12 servings