

Apple Trifle

From My Carolina Home

6 medium to large sweet apples (Honey Crisp or Jonagold work well),
peeled, cored and sliced ¼" - ½" thick - about 4 cups
2 tablespoons lemon juice
1/4 cup packed brown sugar
2 teaspoons cinnamon
2 tablespoons water
2 teaspoons cornstarch
2 3.4 oz packages vanilla pudding mix
3-1/2 cups milk
1 package cinnamon graham crackers
whipped topping for serving, if desired

Place apples in cooking pot, then add lemon juice, sugar, water and cinnamon, stir well. Heat to boiling, then turn down heat and simmer 15-20 minutes, stirring occasionally, until the apples are tender. Stir in cornstarch and cook until the sauce is thickened, about one minute. Remove from heat and allow to cool completely. Refrigerate until chilled.

Mix pudding mixes with milk and whisk gently until soft set. Chill until firm, about 2 hours.

When pudding and apples are chilled, place cinnamon graham crackers in a layer on the bottom of a tall sided dish about 8-inches in diameter. Top with half of the pudding, then half of the apples. Repeat layers, ending with apples.

Serve with a garnish of whipped topping and a sprinkle of cinnamon if desired.

Yield – Serves 6-8

