

## Lavender Berry Trifle

*Created by Pat Earls, member of Ontario Lavender Association & owner of Lavenders of Norfolk*

1 angel food cake from the store or home made

1 package of frozen blueberries/diced strawberries; or any frozen berries

1 package vanilla pudding mix and 2 cups of milk

2 Tbsp lavender buds chopped

Juice from draining the berries

1 cup of whipping cream - whipped; a little sugar for the whipping cream

Break up the cake into bite sized pieces

Pour the berry juice over the cake

Mix the pudding mix with the milk and pour over the cake and berry juice while it was still quite runny

Sprinkled the chopped lavender buds over the pudding layer

Drain the berries and spread over the pudding/lavender layer

Add the whipped cream

Jan from Applehill Lavender sprinkles candied lavender buds on top.

Candied lavender buds

Blanch 2 Tbsp of lavender buds in boiling water for 30 seconds.

Pat dry on a paper towel and mixed them into some sugar on a plate