



## Yam Trifle

### Ingredients:

12 oz. reduced fat cream cheese  
3/4 cup sugar, divided  
1 (5 oz.) can evaporated skimmed milk  
1 tsp. coconut extract  
1 (16 oz.) commercial angel food cake, cubed  
2 (15 oz.) cans yams, drained and mashed or 2 cups fresh sweet potatoes, cooked and mashed  
1/2 tsp. vanilla  
2 tbsp. flaked coconut, divided  
1 (8 oz.) container frozen fat free whipped topping, thawed  
1 tbsp. flaked coconut, browned  
1 tbsp. chopped pecans, toasted

### Instructions:

In a large bowl, beat together the cream cheese and 1/2 cup sugar. Gradually add milk and coconut extract, mixing until creamy. Fold in the cubed angel cake into the cream cheese mixture, set aside. In another bowl, beat together yams, 1/4 cup sugar and vanilla until creamy. In a trifle bowl or large glass bowl, layer half the angel cake mixture, half the yam mixture, 1 tbsp. coconut and half the whipped topping. Repeat. Sprinkle the top with the browned coconut and toasted pecans. Refrigerate and serve. Makes 12-16 servings.

**Serving Size:** 12 – 16 servings

**Cook Time:** 30 minutes

**Credits:** Holly Clegg