

# Graham Cracker Fruit Trifle

Save up your *Weight Watchers Points* for this tasty treat.

Recipe Type: Dessert, Fruits

Degree of Difficulty: Easy

## Ingredients

- 1 ½ cups graham cracker crumbs (about 12 crackers)
- 1 cup raspberries (fresh or frozen)
- 1 cup blackberries (fresh or frozen)
- 2 cups Cool Whip Lite, thawed and divided
- 1 tsp strawberry extract
- 3 Tbsp butter, unsalted
- 3 tsp water



## Directions

- 1 Place graham crackers in food processor and blend until fine crumbs.
- 2 Using a medium bowl, melt butter in microwave.
- 3 Add graham cracker crumbs and mix until well blended.
- 4 Add water if needed to moisten graham cracker crumbs. Add just one teaspoon at a time.
- 5 Press crumbs into bottom of 4 serving dishes dividing evenly. Save some crumbs to sprinkle on top.
- 6 In a bowl, mix the cool whip with the strawberry extract. You can add a drop of red food coloring if desired to add some color.
- 7 Place a layer of raspberries on top of the graham cracker crumbs in the serving dish.
- 8 Add a layer of the cool whip saving half for another layer.
- 9 Add a layer of the blackberries into the serving dishes.
- 10 Add another layer of the cool whip mixture.
- 11 Sprinkle the remaining graham cracker crumbs on top.
- 12 Refrigerate until ready to serve.

## Cooking Times

Preparation Time: 15 minutes

## Nutrition Facts

Nutrition (per serving): 324 calories, 16.2g total fat, 10g saturated fat, 22.9mg cholesterol, 152.3mg sodium, 43.5g carbohydrates, 4.8g fiber, 17.1g sugar, 3.1g protein.

Servings: 4

Yield: 1 serving

## Weight Watchers Points

Note: The fruit was not included when calculating any of the Weight Watchers Points

Orig. WW Pts: 7

Points Plus: 8

Smart Points: 13

FreeStyle Smart Points: 13

**Tips**

If you don't have a food processor, you can use a blender or crush by hand. You can also buy graham cracker crumbs.