

A Fresh Berry Trifle

Makes 1 servings

Ingredients

Fresh Blueberries	1 pint
Fresh Strawberries, sliced	1 pint
Fresh Raspberries	1 pint
Sugar	¼ cup
Cornstarch	1 ½ teaspoons
Lemon Juice	1 each
Heavy Cream	1 cup
Sugar	1 tablespoon
Vanilla Extract	½ teaspoon
Lemon Curd	1 cup
Pound Cake	1 each

Method of Preparation

- 1. Gather all ingredients and equipment**
- 2. Combine berries, sugar, cornstarch, and lemon juice in a saucepan over medium-high heat**
- 3. Bring to a simmer and cook just until the berries begin to break down and give up their juices**
- 4. Take the berries off the heat and let cool; mixture should thicken up as it cools**
- 5. In a clean bowl, whip the heavy cream with the sugar and vanilla to soft peaks**
- 6. Put the lemon curd into a second bowl and stir a little of the whipped cream to loosen it**
- 7. Then fold in the rest of the cream**
- 8. To assemble the trifle, spoon a layer of the lemon curd into a large glass bowl**
- 9. Add a layer of pound cake, breaking the slices into pieces to fit**
- 10. Then soak the cake with a layer of the berries and their juices**
- 11. Keep going to make 3 or 4 more layers, depending on the size of the bowl, finishing with a layer of the lemon cream**
- 12. Cover and refrigerate until ready to serve**