

Strawberries and Cream Trifle Recipe

PREPARATION

MASH 1 cup strawberries (I used my magic bullet) Sprinkle with 1 tablespoon sugar, set aside. Whip your heavy cream until stiff peaks form. Fold in desired amount of powdered sugar. Remove half of the whipped cream and fold in the mashed strawberries. Slice the remaining 3 cups of berries and sprinkle with sugar.

LAYER little individual jars or a large trifle dish with the cake, the strawberry cream, berries, whipped cream, and then more cake until you've filled your dish.

SERVE in individual jars or cups for a party, or spoon a heaping mess of it into a plastic cup at your BBQ. Bask in the taste of sweet, sweet summer!

INGREDIENTS

4 cups fresh strawberries (divided)
5 Tbsp. sugar (divided) *I used less because my strawberries were so sweet
1 quart heavy whipping cream
2 cups powdered sugar (again I used less because my berries ROCKED)
1 pound cake or angel food cake cut into 1/2? slices