



FARMERS MARKET

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Summer Berry Trifle

Serves 8 - 10

Ingredients

3/4 cup (8 oz) seedless raspberry jam
1 quart (1-1/2 pounds) strawberries, hulled and cut into 1/4-inch slices
1 pint (12 oz) raspberries
1 pint (12 oz) blueberries
16 ounces cream cheese (preferably Philadelphia brand), at room temperature
1-3/4 cups confectioners' sugar
1-1/2 cups heavy whipping cream, cold
1 teaspoon vanilla extract
1 (7 oz) package crisp lady fingers (also called savoiardi biscuits)
Fresh mint spring, for garnish (optional)

Set aside a few berries for topping the trifle.

Heat the raspberry jam in a large bowl in the microwave for about 1 minute, or until hot and liquidy. Add the fresh berries and toss to coat. Let sit while you prepare the rest of the recipe, stirring occasionally.

In a large bowl, whip the heavy cream until stiff peaks form. Set aside.

In another large bowl, beat the softened cream cheese with the powdered sugar until smooth and creamy. Beat in the vanilla, then beat in a third of the whipped cream. Using a large rubber spatula, fold in the rest of the whipped cream until well combined.

Cover the bottom of a 9-inch (14-cup capacity) trifle dish or glass bowl with a layer of lady fingers (break into pieces as necessary). Follow with 1/3 of the berry-jam mixture (including 1/3 of the juices), then 1/3 of the cream. Alternate, ending with the cream cheese mixture on top; for the last layer of cream, leave a 1-inch border around the edge showing the fruit beneath. Garnish with the reserved whole berries and a fresh mint spring if using. Refrigerate for at least 8 hours, or overnight, before serving.

Credit: Jenn Segal