

Summer Berry Trifle



Ingredients:

- $\frac{3}{4}$ cup seedless raspberry jam
- 1 quart of strawberries, hulled and cut into $\frac{1}{4}$ -inch slices
- 1 pint of raspberries
- 1 pint of blueberries
- $1\frac{1}{2}$ cups of heavy whipping cream, cold
- 16 ounces of cream cheese at room temperature
- $1\frac{3}{4}$ cups of confectioners' sugar
- 1 teaspoon of vanilla extract
- 1 package of crisp lady fingers
- Fresh mint spring, for garnish (optional)

Instructions:

1. Set aside a few berries for topping the trifle.
2. Heat the raspberry jam in a large bowl in the microwave for about 1 minute, or until hot and liquid. Add the remaining fresh berries and toss to coat. Let sit while you prepare the rest of the recipe, stirring occasionally.
3. In a large bowl, whip the heavy cream until stiff peaks form. Set it aside.
4. 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.
5. Cover the bottom of a 9-inch trifle dish or glass bowl with a layer of lady fingers (break into pieces as necessary). Follow with $\frac{1}{3}$ of the berry-jam mixture (including $\frac{1}{3}$ of the juices), then $\frac{1}{3}$ 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.
6. Garnish with the reserved whole berries and a fresh mint spring. Refrigerate for at least 8 hours or overnight before serving.