

Dessert

Cranberry Trifle

Integrated Marketing Services - Apopka, FL

Servings: 14

Preparation Time: 20 minutes

Cook time: 20 minutes

- 1 package (12 oz) fresh cranberries**
- 1 1/2 cups light brown sugar, divided**
- 1 cup orange juice**
- 1 1/2 cups heavy cream**
- 1 package (8 oz) cream cheese**
- 1/2 cup granulated sugar**
- 1 tablespoon orange zest**
- 1 (28 ounce) pound cake, cut into cubes**

In a large saucepan, combine the cranberries, 1/4 cup of the brown sugar, orange juice and 1/2 cup of water. Place over high heat . Bring to a boil.

Reduce the heat to medium-low. Simmer for 15 minutes or until the cranberries begin to break down.

Remove from the heat. Drain cranberries and place in a medium bowl. Let cool completely.

In a medium mixing bowl and using an electric hand mixer, beat the cream until soft peaks form. Cover and refrigerate.

In a large mixing bowl, beat the cream cheese, granulated sugar and the remaining 1 1/4 cups of brown sugar together until smooth.

Add the orange zest. Fold in the chilled cream.

Place half of the pound cake cubes in a 3-quart trifle bowl.

Top with one-third of the cranberry mixture, then half of the cream cheese mixture. Repeat the layers, ending with the cranberries.

Cover and refrigerate at least two hours before serving.

Per Serving (excluding unknown items): 464 Calories; 27g Fat (50.3% calories from fat); 5g Protein; 54g Carbohydrate; 1g Dietary Fiber; 178mg Cholesterol; 291mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 5 Fat; 3 1/2 Other Carbohydrates.