

# Fruit Trifle

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*1 frozen loaf pound cake  
1 1/2 cups whipping cream  
3/4 cup sugar, divided  
2 packages (8 ounce ea)  
cream cheese  
2 teaspoons lemon juice  
1 1/2 teaspoons vanilla  
2 packages frozen berries  
2 tablespoons cocoa*

Slice the cake into 1/2-inch thick pieces.

In a bowl, beat the cream with 1/4 cup sugar to soft peaks.

In another bowl, beat the cream cheese, lemon juice, vanilla and the rest of the sugar. Fold in two cups of whipped cream.

Drain the fruit. Reserve the juice.

In a trifle bowl, place a layer of one-third of the cake, then pour one-third of the juice, spread one-fourth of the cheese mixture and top with one-third of the berries. Repeat the layers two more times. Finish with the remaining one-fourth of the cheese mixture, the remaining whipped cream and the cocoa.

Refrigerate.

*This recipe works best with raspberries or strawberries. Add blueberries for a 4th of July treat.*

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Per Serving (excluding unknown items): 3477 Calories; 295g Fat (74.7% calories from fat); 44g Protein; 181g Carbohydrate; 4g Dietary Fiber; 998mg Cholesterol; 1509mg Sodium. Exchanges: 1/2 Grain(Starch); 5 Lean Meat; 0 Fruit; 1 Non-Fat Milk; 56 1/2 Fat; 10 Other Carbohydrates.