



Garden Fresh Farm Recipes

Patriotic Berry Trifle

Get ready for oohs and aahs when you see our pretty trifle. This is one of our July 4th desserts. We bring it out just after the Smoked BBQ and before the fireworks.

Ingredients:

1/4 cup plus 2/3 cup sugar
1/4 cup fresh lemon juice
1/4 teaspoon almond extract
1 pre-made angel food cake, cut into 1-inch slices
1 pound cream cheese, at room temperature
2 cups heavy cream, at room temperature
2 pints blueberries
2 pints strawberries, hulled and sliced



Directions:

Heat 1/4 cup sugar, the lemon juice and 1/4 cup water in a saucepan over medium-high heat, stirring, until the sugar dissolves. Remove from the heat and stir in the almond extract.

Brush both sides of each slice of cake with the syrup. Cut the slices into 1-inch cubes.

Beat the remaining 2/3 cup sugar and the cream cheese with a mixer on medium speed until smooth and light. Add the cream and beat on medium-high speed until smooth and the consistency of whipped cream.

Arrange half of the cake cubes in the bottom of a 13-cup trifle dish. Sprinkle evenly with a layer of blueberries. Dollop half of the cream mixture over the blueberries and gently spread. Top with a layer of strawberries. Layer the remaining cake cubes on top of the strawberries, then sprinkle with more blueberries and top with the remaining cream mixture. Finish with the remaining strawberries and blueberries, arranging them in a decorative pattern. Cover and refrigerate 1 hour.

Notes:

You can make a trifle with just about any fruit, but the best ones are juicy, flavorful, and complement the layers of cake, custard, and whipped cream. Here's a list grouped by flavor profile:



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Classic & Popular Fruits:

- Strawberries
- Raspberries
- Blueberries
- Blackberries
- Bananas
- Peaches
- Mangoes
- Pineapple

Elegant or Boozy Options:

- Cherries (fresh, maraschino, or soaked in kirsch)
- Plums
- Apricots
- Poached pears
- Mandarin oranges
- Oranges with Grand Marnier or Cointreau

Bright & Tropical Choices:

- Kiwi
- Passionfruit
- Lychee
- Papaya
- Dragon fruit

Tart & Refreshing Additions:

- Green apples (thinly sliced and lightly cooked or sweetened)
- Cranberries (cooked into a compote or jelly)
- Pomegranate seeds



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Tips:

- Berries are a top choice because they're colorful and juicy without being overly watery.
- Use canned or cooked fruits for items like pears, pineapple, or peaches if fresh isn't available.
- For extra depth, soak cake or ladyfingers in fruit liqueur, sherry, or juice that matches your fruit.