



Strawberry Shortcake Trifle



Ingredients:

- 1 large angel food cake or pound cake (I prefer pound cake)
- 1 (8 oz) package cream cheese, softened
- 1 cup powdered sugar
- 1 cup sugar

- 3 tbsp cornstarch
- 1 (14-ounce) can sweetened condensed milk
- 1 (12-ounce) container frozen whipped topping, thawed

- 3 tbsp strawberry jell-o powder
- 1 cup water
- 2 cups fresh strawberries, cut in 1/2 (or 1/4's for larger strawberries)
- fresh strawberries for garnish

Directions:

1. Cube cake, using a serrated knife into approx. 1-inch cubes.
2. *For custard* - Mix together cream cheese, condensed milk, and cool whip in a bowl; set aside.
3. *For glaze* - In a medium saucepan, stir together sugar, cornstarch, and jell-o; add water. Cook, stirring over medium heat until thick. Remove from heat and allow to cool completely. Fold in strawberries.
4. *Assembly* - Place 1 layer of cake in a large clear bowl. Top with a layer of custard mixture, followed by a layer of glaze. Repeat layering in this order for remaining cake, custard and glaze. Top cake with custard mixture and 3 sliced strawberries.

I also like to use mixed berries with this recipe. I have used fresh berries and bags of frozen berries and it has always come out delicious (I don't think there's much you can do to mess up this recipe...no matter what berries you use, it will always turn out fabulous!!)

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