

Lemon Blueberry Trifle

1 Angel Food Cake

Layers:

1½ cups lemon curd

2 cups fresh blueberries, washed and patted dry

Cream Cheese mixture:

4 ounces cream cheese, softened

2 cups chilled cool whip

1½ tablespoons granulated sugar

1 teaspoon vanilla

Lemon Zest on top

Directions:

1. Cut the angel food cake into cubes, about 1-inch pieces.
2. Place a thin layer of cream cheese mixture at the bottom of your trifle dish to create a base. Then add a bit of lemon curd, blueberries, and ¼ of the cake. Repeat until your dish has been filled and top with the remaining cream cheese mixture, lemon curd, and the last of the fresh blueberries. Store loosely covered with plastic wrap in the refrigerator at least one hour, up to overnight. Trifles are best enjoyed within a day or so.

Serves 12

Nutrient Analysis, per serving: 300 calories, 54g. carbohydrate, 3g. protein, 7g. fat, 157mg. sodium