

Jumbleberry Trifle

This trifle can also be put together in a 2-quart bowl or trifle bowl.

Source: Cookinglight.com (Lorraine Schumacher - Glendale MO)

PREPARATION TIME: 45 minutes CHILL TIME: 50 minutes

INGREDIENTS:

- 1 (10-oz) package frozen unsweetened raspberries, thawed
- 1 (18-oz) jar seedless blackberry jam or preserves, divided
- 1 (10.75-oz) frozen pound cake, thawed
- 2 TBS cream sherry
- 1 1/2 C whipping cream
- 1 (10-oz) jar lemon curd

Garnishes: whipped cream, fresh raspberries and blackberries, fresh mint sprigs, lemon rind strips

INSTRUCTIONS:

Stir together raspberries + 1 C jam. Press mixture through wire-mesh strainer into bowl - discard seeds. Cover sauce - chill 20 minutes.

Cut pound cake into 1/4"-thick slices. Spread remaining jam on 1 side of half of slices - top with remaining slices. Cut sandwiches into 1/2" cubes; drizzle with sherry - set aside.

Beat whipping cream & lemon curd at low speed till blended. Gradually increase mixer speed, beating till medium peaks form. Cover/chill 30 minutes.

Spoon 1 TBS berry sauce into 8 large wine glasses; top with about 1/4 C each of cake cubes & lemon curd mixture. Repeat layers once, ending with berry sauce. Serve immediately, or chill till ready to serve. Garnish, if desired.

YIELD: 8 servings