

## **Strawberry-Sugar Biscuit Trifle**

*To create Strawberry-Sugar Biscuit Trifle in a checkerboard pattern, arrange strawberry halves around outside edge of dish, leaving space between. Then use an iced teaspoon to carefully spoon custard between the berries. When prepping for this, make the custard first; then bake the biscuits and prepare the fruit.*

Source: [Cookinglight.com](http://Cookinglight.com)

PREP TIME: 35 minutes

COOKING TIME: 50 minutes

Chill: 4 hours

### **INGREDIENTS:**

#### **Sugar Biscuits**

6 TBS orange liqueur OR orange juice, divided

2 1/2 lbs strawberries, halved

#### **Trifle Custard**

1 1/2 C whipping cream

1/4 C plus 2 tablespoons powdered sugar

Garnishes: strawberries, mint leaves

### **INSTRUCTIONS:**

Cut Sugar Biscuits in half; brush cut sides evenly with 5 TBS orange liqueur.

Line bottom of 4-qt bowl or trifle bowl with 8 Sugar Biscuits halves. Arrange strawberry halves around lower edge of bowl. Spoon 1/3 of Trifle Custard evenly over Sugar Biscuits halves; top with 1/3 of remaining strawberry halves. Repeat layers twice, ending with strawberry layer. Drizzle remaining orange liqueur evenly over top. Cover/chill 3-4 hours.

Beat whipping cream till foamy; gradually add powdered sugar, beating till soft peaks form. Spread over trifle; serve immediately. Garnish, if desired.

YIELD: Makes 10-12 servings