

## **Trifles With a Twist**

Make these luscious layered desserts in almost any dish you have on hand.

By Shirley Harrington – cf [cookinglight.com](http://cookinglight.com)

*A basic trifle dish, big enough to serve a crowd, holds our Tropical Rum Trifle. Individual servings of Jumbleberry Trifle make a fun presentation. For a variation on strawberry shortcake, make Strawberry-Sugar Biscuit Trifle.*

Trifles With a Twist Recipes:

1. Jumbleberry Trifle
2. Strawberry-Sugar Biscuit Trifle
3. Tropical Rum Trifle
4. Brownie Trifle

Intimidated by the thought of making a trifle? Chill out--they're really easy. Find a glass salad bowl, wine goblets, or just a big old mixing bowl, and give these layered desserts a try.

Lorraine Schumacher of Glendale, Missouri, stepped out of the box - or trifle dish, as the case may be - with a clever makeover that she calls Jumbleberry Trifle. The classic version of the dessert combines sherry-soaked pound cake with cooked custard and fruit. Lorraine created her version by layering bite-size pound cake sandwiches with a 2-ingredient, no-cook custard and a sauce prepared from frozen fruits.

Inspired by Lorraine's creativity, Test Kitchens professional Laura Martin and I were off and layering. We combined rum-soaked pound cake with tropical fruits and strawberries with sugared biscuits. The results were wonderful. For chocolate lovers, reader Sara Nichols offers a recipe combining brownies with white chocolate pudding. No matter which trifle you make, be sure to chill it well--this allows the flavors to blend together.

### **Which Dish?**

Trifle recipes traditionally prepared in a large bowl can be assembled in individual serving glasses. Look under the recipe title for the number of servings; you'll need about that many glasses. For example, if the recipe makes 12 servings, you'll need 12 glasses. For great-tasting muffin recipes, see "Melt-in-Your-Mouth Muffins" on page 144 of the March 2003 issue of Southern Living.