

GLUTEN-FREE TRIFLE

Ingredients

- 1 gluten-free angel food cake (homemade or from mix)
- 1 lb cream cheese, softened
- 2/3 cup granulated sugar
- 2 cups heavy whipping cream, cold
- 2 quarts strawberries, hulled and sliced
- 2 pints blueberries

Directions

1. Make gluten-free angel food cake according to recipe or box instructions. Allow to cool completely before cutting or tearing into one-inch cubes. Set aside.
2. In a large bowl or the bowl of a stand mixer, whip cream cheese and sugar until smooth. Add whipping cream and increase speed to medium high. Continue to whip into soft peaks.
3. In a trifle dish or large glass bowl, layer cubes of angel food cake followed by cream cheese mixture and berries, then another layer of cake and cream cheese mixture. Refrigerate for at least one hour, preferably overnight.
4. Serve cold. Trifle will keep in the refrigerator for 3-4 days.

Serves 12