

Fluffy Strawberry Shortcake Trifles That'll Impress Without the Stress

This Fluffy Strawberry Shortcake Trifle stands out for several reasons:



TIME
20 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

2 cups fresh strawberries, hulled and sliced
1/4 cup granulated sugar (for strawberries)
1 store-bought pound cake or angel food cake, cut into cubes
2 cups heavy whipping cream
1/4 cup powdered sugar (for whipped cream)
1 teaspoon vanilla extract
Mint leaves for garnish (optional)

DIRECTIONS

- 1.** Prepare the : Strawberries: In a medium bowl, combine the sliced strawberries and granulated sugar. Toss gently and let them sit for about 10 minutes. This will draw out the juices and create a delicious syrup.
- 2.** Make the : Whipped Cream: In a large mixing bowl, beat the heavy whipping cream, powdered sugar, and vanilla extract using an electric mixer until soft peaks form. Be careful not to overbeat, as you want a light and fluffy texture.
- 3.** Assemble the : Trifle: In a large glass trifle dish or individual serving cups, start layering the ingredients. Begin with a layer of cake cubes, followed by a layer of strawberries, and then a layer of whipped cream. Repeat the layers until you reach the top, finishing with whipped cream and a few strawberry slices for decoration.
- 4.** Chill and : Serve: Cover the trifle with plastic wrap and refrigerate for at least 1 hour before serving. This allows the flavors to meld beautifully. Just before serving, garnish with mint leaves if desired.

TIPS FOR SUCCESS

Use Seasonal Fruits: While strawberries are the star of this recipe, feel free to mix in other berries like blueberries or raspberries for added flavor and color.

Make Ahead: This trifle can be made a day in advance.

Just keep it covered in the refrigerator, and it will taste even better as the flavors develop.

Experiment with Flavors: Add a splash of liqueur, such as Grand Marnier or Amaretto, to the strawberries for an adult twist.

