

Strawberry Shortcake Trifle Recipe: A Layered and Refreshing Dessert

This Strawberry Shortcake Trifle stands out for several reasons:



TIME
30 min

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INGREDIENTS

- 4 cups fresh strawberries, hulled and sliced
- 1 cup granulated sugar, divided
- 1 pound store-bought angel food cake, cut into cubes
- 2 cups heavy whipping cream
- 1 teaspoon vanilla extract
- 1/4 cup powdered sugar

DIRECTIONS

- 1.** Prepare the : Strawberries: In a medium bowl, combine the sliced strawberries with 1/2 cup of granulated sugar. Toss gently and let them sit for about 15 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 with an electric mixer on medium speed. Gradually add the remaining 1/2 cup of granulated sugar, vanilla extract, and powdered sugar. Continue beating until soft peaks form.
- 3.** Assemble the : Trifle: In a large glass trifle dish or individual serving cups, start layering the ingredients. Begin with a layer of angel food cake cubes, followed by a layer of strawberries and then a layer of whipped cream. Repeat the layers until all ingredients are used, finishing with a layer of whipped cream on top.
- 4.** Chill and : Serve: Cover the trifle with plastic wrap and refrigerate for at least 2 hours before serving. This allows the flavors to meld and the cake to soak up the strawberry juices.

TIPS FOR SUCCESS

Use Fresh Strawberries: The quality of your strawberries will greatly affect the flavor of the trifle.

Opt for ripe, sweet strawberries for the best results.

Experiment with Flavors: Try adding a splash of lemon juice or a hint of almond extract to the whipped cream for an extra layer of flavor.

Make it Gluten-Free: Substitute the angel food cake with gluten-free cake or ladyfingers to accommodate gluten-sensitive guests.

