

SUMMER BERRY TRIFLE WITH LIMONCELLO WHIP CREAM



Prep Time: 25 minutes, plus 1 hour baking time

Serves: 6-8 individual trifles

Pairs well with: A crisp Pinot Grigio, or sparkling white wine

For the Pound Cake:

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 4 eggs, room temperature
- 2 cups all purpose flour
- 1 ½ tsp. baking powder
- ¾ tsp. Kosher salt
- ½ cup buttermilk, room temperature
- 1 Tbsp. dry sherry (optional, see notes)
- 1 tsp. pure vanilla extract

For the Fruit:

- 2 Cups sliced fresh strawberries
- 1 ½ tsp. granulated sugar
- ¼ tsp lemon extract
- 1 ½ Cups fresh Blueberries

For the Limoncello Mascarpone Cream

- 2 cups whipping cream
- 4 oz. mascarpone
- 3 Tbsp. Limoncello
- ¼ tsp lemon extract
- 1/3 cup powdered sugar

To Make your Pound Cake:

1. Preheat your oven to 350 degrees and lightly grease a 9 inch nonstick loaf pan.
2. Using a stand mixer or a hand held mixer, cream together the softened butter and the granulated sugar.
3. One by one, beat in the eggs, scraping down the sides as needed so everything is incorporated.
4. Add in the flour, baking powder and kosher salt, then add in the buttermilk, dry sherry and vanilla until everything is mixed nicely.
5. Pour into your prepared pan and bake in the middle rack of your oven for 60-70 minutes, or until the top is nicely browned and a cake tester inserted in the middle comes out clean.
6. Remove from oven and let cool about an hour or so before turning it out of the pan. To help the release, take a butter knife and gently run the perimeter of the cake to loosen the sides away from the pan.

To Make the Berries:

In a small bowl, add the sliced strawberries with the 1 tsp. of sugar and lemon extract, and let macerate while you make the limoncello mascarpone cream. You can add in the blueberries if you like, or keep them unsweetened.

To Make The Mascarpone Limoncello Cream

With a stand mixer fitted with a whisk or using a hand mixer, whip the heavy whipping cream until very soft peaks start to form. Stop the mixer and add in the mascarpone, limoncello, lemon extract, and powdered sugar and whip until thickened, being careful not to over whip.

To Assemble:

In small dessert bowls, place a dollop of the Limoncello cream on the bottom, add some berries and cubed up pound cake and top with another dollop of cream, and enjoy!

Notes:

- To make this even quicker, use a store bought pound cake (or angel food cake!), so all you need to do is make the limoncello cream, slice the berries, and assemble.
- Play with the berry mixture to your liking! Sub fresh peaches for the strawberries, or add in blackberries, you can easily customize this.
- This cake freezes beautifully, I usually double the cake recipe and make two loaves, one to freeze for a quick dessert later, and one to use.
- The dry sherry in the pound cake recipe really balances the flavors of the cake, but you can substitute it for rum, or almond extract with tasty results.
- You can make the limoncello cream earlier in the day, just keep it refrigerated until you are ready to assemble the trifles.
- The limoncello cream has a light boozy flavor, with the lemon extract lifting up the lemon flavors slightly to enhance. Feel free to omit the lemon extract to lighten the lemon flavoring if you'd like.

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