

Foodnity Recipes

Berry Trifle

Fresh berry layers, creamy custard, and soft cake come together in a breezy, no-bake trifle.

20 min Prep time	**20 min** Total time	**6** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Main Ingredients

- [ ] 2 cups mixed berries (strawberries, blueberries, raspberries, blackberries)
- [ ] 1 pound ladyfingers or sponge cake, cut into 1-inch cubes
- [ ] 2 cups vanilla custard (store-bought or homemade)
- [ ] 1 cup heavy whipping cream
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp lemon zest

Optional Toppings

- [ ] Fresh mint leaves
- [ ] Additional berry compote
- [ ] A drizzle of honey

Instructions

1. Gently rinse the berries, pat them dry, and slice larger strawberries into bite-size pieces.
2. Whisk heavy cream with powdered sugar until soft peaks form; set aside.
3. In a large glass bowl or trifle dish, start with a layer of cake cubes, then drizzle a little custard over them.
4. Add a generous layer of mixed berries, sprinkle lemon zest, and repeat layers until ingredients are exhausted, finishing with whipped cream on top.
5. Refrigerate the trifle for at least 30 minutes; garnish with mint leaves and a drizzle of honey before serving.

Nutrition per serving

280 kcal	5 g	34 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If using frozen berries, thaw and drain well to avoid excess liquid.
- For a brighter flavor, fold a teaspoon of orange zest into the custard.
- The trifle can be assembled in individual glasses for a charming presentation.