

Foodnity Recipes

Easter Trifle – Showstopping Dessert Recipe

20 min Prep time	**15 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**British** Cuisine

Ingredients

Main Ingredients

- [ ] 1 loaf vanilla sponge cake, cubed
- [ ] 2 cups vanilla custard (prepared)
- [ ] 1 ½ cups mixed fresh berries (strawberries, raspberries, blueberries)
- [ ] 1 cup heavy whipping cream
- [ ] 2 tbsp powdered sugar
- [ ] Zest of 1 lemon
- [ ] 2 tbsp toasted almond slivers

For the Light Syrup

- [ ] 2 tbsp orange juice
- [ ] 1 tsp honey

Instructions

1. In a shallow bowl, whisk orange juice with honey; gently toss the cake cubes so they absorb a thin glaze without becoming soggy.
2. Place a layer of soaked cake cubes at the bottom of a clear glass bowl, then drizzle with a spoonful of fresh berries.
3. Spread half of the vanilla custard over the cake, sprinkle with a handful of berries, and repeat the layering until ingredients are used.
4. Whip the heavy cream with powdered sugar until soft peaks form; spread over the top, then garnish with lemon zest and toasted almond slivers.
5. Cover loosely with plastic wrap and refrigerate for at least 1 hour. Serve chilled.

Nutrition per serving

320 kcal	6 g	38 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- The custard can be made a day ahead; it thickens and develops deeper vanilla notes.
- If berries are too tart, toss them with a pinch of sugar before layering.
- For extra elegance, add a drizzle of raspberry coulis just before serving.