

Foodnity Recipes

Lemon Raspberry Trifle – Light & Fresh Dessert

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

Ingredients

Cake and Fruit

- [ ] 1 pre-made lemon sponge cake (about 8 inches), cut into 1-inch cubes
- [ ] 2 cups fresh raspberries
- [ ] 1 tablespoon lemon zest

Cream and Curd

- [ ] 1 ½ cups heavy whipping cream, chilled
- [ ] 2 tablespoons powdered sugar
- [ ] ½ teaspoon vanilla extract
- [ ] ½ cup lemon curd (store-bought or homemade)
- [ ] Optional: a few mint leaves for garnish

Instructions

1. Start by zesting a fresh lemon and gently folding it into the whipped cream along with the powdered sugar and vanilla until soft peaks form.
2. In a shallow dish, spread a thin layer of lemon curd, then sprinkle the lemon zest over it to awaken the aroma.
3. Place a layer of lemon cake cubes over the curd, then scatter half of the raspberries on top.
4. Add a generous dollop of the whipped cream, smoothing it gently; repeat the cake, berries, and cream layers until all components are used.
5. Finish with a final swirl of whipped cream, a few whole raspberries, and a light dusting of powdered sugar. Chill for 30 minutes before serving.

Nutrition per serving

310 kcal	4 g	30 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Avoid stirring the raspberries too vigorously to keep them from breaking.
- If the cake is very dry, drizzle a tiny bit of orange juice to add moisture.
- Taste the lemon curd before adding; adjust sweetness with a pinch of sugar if needed.