

Foodnity Recipes

Light & Refreshing Easter Trifle Dessert

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 mixed fresh berries (strawberries, blueberries, raspberries)
- [ ] 2 cups whole milk
- [ ] 3 egg yolks
- [ ] 1/3 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] Zest of 1 lemon
- [ ] Powdered sugar for dusting
- [ ] Fresh mint leaves for garnish

Instructions

1. In a saucepan, whisk together milk, egg yolks, and sugar over medium heat until it thickens into a smooth custard; stir in vanilla and lemon zest, then let it cool slightly.
2. While the custard cools, arrange the cake cubes at the bottom of a large glass bowl.
3. Scatter a layer of mixed berries over the cake, then pour half of the warm custard, letting it soak gently.
4. Repeat with another layer of cake, berries, and the remaining custard, smoothing the top with a spatula.
5. Cover the bowl and refrigerate for at least two hours, or overnight for deeper flavor.
6. Before serving, dust with powdered sugar, add a few fresh mint leaves, and, if you like, a drizzle of Berry trifle glaze for extra sparkle.

Nutrition per serving

320 kcal	6 g	45 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep the custard slightly warm when layering to avoid a cold shock to the cake.
- If berries are very juicy, pat them dry to prevent excess liquid.
- For a decorative touch, add a thin layer of crushed shortbread on top.