

Foodnity Recipes

# Strawberry Shortcake Trifle Recipe

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|---|---|---|
| **20 min**<br>Prep time | **20 min**<br>Total time | **6**<br>Servings |
| **Easy**<br>Difficulty | **American**<br>Cuisine | |

## Ingredients

### Main Ingredients

- [ ] 2 cups shortcake, cubed
- [ ] 1 ½ pounds fresh strawberries, sliced
- [ ] ¼ cup granulated sugar
- [ ] 1 tsp lemon zest
- [ ] 1 cup heavy whipping cream
- [ ] 2 tbsp powdered sugar
- [ ] ½ tsp vanilla extract
- [ ] Optional: fresh mint leaves for garnish

## Instructions

1. In a bowl, toss the sliced strawberries with granulated sugar and lemon zest; let them sit for about 10 minutes while the sugar draws out juices.
2. Meanwhile, whisk the heavy cream with powdered sugar and vanilla until soft peaks form; keep chilled.
3. In serving glasses or a large trifle bowl, start with a layer of shortcake cubes, then drizzle a spoonful of the strawberry juice over them.
4. Add a layer of macerated strawberries, followed by a generous dollop of whipped cream.
5. Repeat the layers until the glass is full, finishing with whipped cream and a sprinkle of lemon zest.
6. Garnish with fresh mint leaves and serve immediately, or refrigerate briefly if you prefer a cooler dessert.

### Nutrition per serving

| 290 kcal | 5 g | 28 g | 15 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

**Tips & notes**

- If the shortcake becomes too soggy, add a pinch of cornstarch to the strawberry juice before drizzling.
- Taste the strawberry mixture before adding extra sugar; berries vary in sweetness.
- For a festive touch, drizzle a thin ribbon of strawberry trifle glaze over the top.