

Betty's Strawberries and Cream Trifle



Published on Apr 15, 2017

Betty demonstrates how to make a Strawberries and Cream Trifle for Easter. This is a gorgeous and luscious springtime dessert.

Strawberries and Cream Trifle

8-ounce carton Cool Whip

13-ounce angel food cake from the deli, cut into 1-inch cubes

8-ounce package cream cheese, softened

1 cup confectioner's sugar (This is the same as powdered sugar or icing sugar.)

16-ounce carton Cool whip

2 pounds fresh strawberries, washed and halved (or quartered)

(2) 13.5-ounce containers strawberry glaze

In a large mixing bowl, beat cream cheese until light. Add confectioner's sugar and beat until fluffy. Fold in 8-ounce carton of Cool Whip. Set aside. In a second large mixing bowl, fold strawberry glaze into strawberries. Now, assemble the torte: In a *very* large bowl, spread $\frac{1}{2}$ of the 8-ounce carton of cool whip on the bottom. Sprinkle $\frac{1}{2}$ of the angel food cake cubes over the Cool Whip. Spread $\frac{1}{2}$ of the cream cheese mixture on top of the angel food layer. Spread $\frac{1}{2}$ of the strawberries and glaze mixture on top of the cream cheese mixture. For the other layers, begin with the remaining half of angel food cake cubes, spreading it on top. (The remaining $\frac{1}{2}$ of the 8-ounce carton of Cool Whip is saved for garnishing the top.) Spread the remaining $\frac{1}{2}$ of the cream cheese mixture over the 2nd angel food layer, and top the whole trifle with the remaining $\frac{1}{2}$ of the strawberries and glaze mixture. Garnish top with desired amount of reserved Cool Whip and 1 or 2 whole strawberries, depending on the size of the berries. Cover with plastic wrap and chill until serving time. To serve, spoon generously onto nice dessert plates. Enjoy! Happy Easter! --Betty :)