

# Betty's Pineapple Raspberry Trifle



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In this video, Betty demonstrates how to make a Pineapple Raspberry Trifle. This is a great dessert for summer—or any time of the year!

## Ingredients:

2/3 of a fresh pineapple, peeled and cut into chunks, reserving the remaining 1/3  
2 cups fresh raspberries, rinsed and dried with paper toweling  
1/4 cup granulated sugar  
1 1/2 (8-ounce) packages cream cheese, softened (12 ounces altogether)  
3/4 cup confectioner's sugar (This is the same as powdered sugar or icing sugar.)  
1 teaspoon vanilla extract  
2 cups whipping cream  
16-ounce pound cake, frozen (You may substitute angel food cake.)  
remaining 1/3 of pineapple, sliced into 3 equally-sized slices for garnish  
3 fresh sprigs of mint for garnish

In a medium-sized bowl, combine 1/4 cup sugar with 2 cups fresh raspberries and 2/3 of a fresh pineapple, chunked. Set aside. Cut pound cake into 3/4-inch cubes while it is still cold. Set aside. In a large mixing bowl, beat 12 ounces softened cream cheese, 3/4 cup confectioner's sugar, and 1 teaspoon vanilla, using medium speed of an electric mixer. Gradually add 2 cups of whipping cream, beating on low for 1 minute. Beat on high until thick. Place 1/3 of the pound cake cubes in the bottom of a large, clear, straight-sided bowl. Top with 1/3 of the pineapple-raspberry mixture. Spread 1/3 of the cream cheese mixture over the fruit layer. Repeat layers twice, ending with a cream cheese layer. Overlap 3 slices of pineapple in a line across the top of the Pineapple Raspberry Trifle and place a sprig of mint in the center of each pineapple slice. Cover with plastic wrap and refrigerate for at least 4 hours, or overnight. When ready to serve, spoon chilled Pineapple Raspberry Trifle into sherbet dishes. Enjoy! --Betty ☐