

Fast and Easy Lemon Trifle Recipe:

Ingredients:

- 2 to 4 packages Ladyfingers 2 Sara Lee Pound cakes (cubed)
- 1 fresh lemon, zested and sliced thin
- 4 ounces Limoncello liqueur (preferably Italian)
- 2 jars Lemon curd (found in the jam aisle)
- 4 cups heavy whipping cream (or Cool Whip)
- 4 rounded Tablespoons powdered sugar
- 1 teaspoon vanilla extract

Lemon Mousse:

- Chill the lemon curd thoroughly
- Chill metal bowl and beaters in freezer for 10 minutes
- When chilled, whip 4 cups heavy whipping cream, powdered sugar and vanilla extract in metal bowl until firm peaks form
- Remove about $\frac{1}{4}$ of the whipped cream and reserve it for the top of the trifle
- Using a rubber spatula, carefully fold the chilled lemon curd into the remaining whipped cream until thoroughly blended

Construction

- Place $\frac{1}{4}$ of the ladyfingers or cubed pound cake around the bottom of the trifle bowl. If you have whole ladyfingers, you can line the sides with them too
- Sprinkle with 1 ounce of limoncello
- Spoon approximately $\frac{1}{3}$ of the lemon mousse mixture into the middle of the bowl, repeat and alternate cake, limoncello and mousse
- Place a ring of parchment paper around the top edge of the trifle bowl
- Place remaining whipped cream in a pastry bag and decorate top with peaks
- Add fresh lemon slices to the peaks
- Sprinkle with lemon zest
- Cover with plastic wrap and chill
- Remove parchment before serving

Enjoy this refreshing lemony dessert! -Renee

