



Strawberry Trifle

Ingredients

- 1-pint strawberries, small dice
- 1 teaspoon sugar
- 1 tablespoon [Fustini's Elderflower balsamic](#)
- 8 2" Round, ½" Thick Slices of Pound Cake
- ¼ cup Amaretto Liqueur
- 1-pint heavy cream
- 1 tablespoon [Fustinis Cara Cara Vanilla Balsamic](#)
- 2 tablespoons powdered sugar

Sharon's Hint

A great recipe to substitute for fruit that is in season!

Directions

Step 1.

Place strawberries, sugar, and Elderflower balsamic in a bowl. Mix well and let sit for 5-10 minutes.

Step 2.

Brush each slice of cake well with the amaretto liqueur.

Step 3.

Whip cream and sugar to medium peaks, add Cara Cara Vanilla balsamic, and continue to whip until stiff peaks form.

Step 4.

Layer the trifle in individual glasses starting with a slice of cake, then the strawberries, then the whipped cream, and repeat once more. Can also be done in a large clear bowl.