



by Deborah Courtney
Linn's Fruit Bin Farmstore

Lemon Curd

MIXED BERRY TRIFLE



Recipe

- 1 baked pound cake
- 1 10 oz. jar Linn's Lemon Curd
- 1 cup each fresh raspberries and blackberries
- 2 cups chilled whipping cream or non-dairy topping
- Garnishes: honey roasted almonds or lemon zest

Cut pound cake into one-inch cubes, set aside. Wash and pat dry berries, set aside. Whip chilled heavy cream until soft peaks form.

In a medium trifle bowl, or 4 individual clear glasses, alternate layers of Linn's Lemon Curd, pound cake cubes, raspberries, blackberries, and whipped cream or topping. Garnish with a berry or two on top and sprinkle with lemon zest or almonds.



*Oh, that's real good
... it's Linn's!*

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Notes:
