Strawberry Trifles w/ Lemon Mascarpone Cream
(Makes 10 Individual Servings)

Ingredients

LEMON MASCARPONE CREAM:
- 2 cups heavy whipping cream
- 8oz. mascarpone cream
- 8oz. softened cream Cheese
- 4 tbsp granulated sugar (adjust to taste)

TRIFLE:
- 1 loaf of Pound Cake (store bought or homemade)
- Strawberries, (sliced, halved or chopped)
- Lemon mascarpone cream
- 8oz mason jars or 9oz parfait cups

½ cup lemon curd
½ tbsp. vanilla extract or vanilla bean paste
2 tsp lemon zest or ½ tsp lemon oil/extract

Filling Instructions

- In a large mixing bowl, combine all the ingredients for your lemon mascarpone cream. Using a hand mixer, mix until smooth and creamy.
- In a separate bowl, take the 2 cups of heavy whipping cream and whip until stiff peaks form. Add to the large bowl of lemon mascarpone cream and fold together using a silicone spatula.
- Slice your pound cake into small bite-sized pieces.
- In individual mason jars or parfait cups, start by adding a layer of chopped strawberries to the bottom of each jar, about one handful. Layer next with one scoop of lemon cream. Add a few pieces of the chopped pound cake to your containers on top of the cream. Add one more scoop of cream on top then garnish with a few more sliced strawberries.

Enjoy!