

# The Downtown Dish

## Decadent Delights

**Recipe Credit:** All Recipes

**Category:** Dessert

### All American Trifle

#### Ingredients:

3 pounds fresh strawberries, hulled and sliced  
1/4 cup white sugar  
1 quart heavy cream  
1 (3.3 ounce) package instant white chocolate pudding mix  
1 (6 ounce) container lemon yogurt  
2 tablespoons coconut-flavored rum, or to taste, divided (optional)  
2 (16 ounce) prepared pound cakes, cubed  
2 pints fresh blueberries



#### Directions:

In a bowl, sprinkle the strawberries with sugar; stir to distribute the sugar, and set aside.

Chill a large metal mixing bowl and beaters from an electric mixer. Pour the cream into the chilled mixing bowl, and add white chocolate pudding mix, lemon yogurt, and about 1 tablespoon of coconut rum, if desired; beat until fluffy with an electric mixer set on medium speed.

Spread a layer of pound cake cubes into the bottom of a glass 10x5-inch round dish, and sprinkle the cubes with another tablespoon of coconut rum, if desired.

Cover the pound cake with a layer of strawberries; sprinkle blueberries over the strawberries. Spread a thick layer of whipped cream over the berries.

Repeat the layers several times, ending with a layer of strawberries sprinkled with blueberries and reserving about 1 cup of whipped cream; top the trifle with dollops of whipped cream to serve.

Refrigerate leftovers.