

4th of July MINI BERRY TRIFLE

Ingredients:

- 1 LB. Strawberries (hulled and sliced)
- 1 tablespoon granulated sugar
- 1 package cream cheese
- ¼ cup powdered sugar
- Dash vanilla extract
- ¼ cup milk
- 1 (3-ounce) package ladyfingers (or yellow or white cake)
- 1 pint blueberries
- 6 small glasses or jars

Directions:

1. Combine strawberries and granulated sugar into a small bowl. Set aside for about 10 minutes to allow the sugar to dissolve.
2. Using a stand mixer or hand beat cream cheese and powdered sugar until smooth. Add milk and vanilla extract and mix well.
3. Add a layer of ladyfingers, followed by a dollop of cream cheese mixture into each glass. Cover with a layer of strawberries. Add another layer of ladyfingers and more cream cheese. Top with blueberries and strawberries. Refrigerate them for at least 4 hours or overnight before serving!

Enjoy!

