**STRAWBERRY CHEESECAKE TRIFLE**

2 - 8 oz. pkg. cream cheese \*Or 1 -8 oz. container non-dairy whipped topping

2 cups powdered sugar Reserve 1/3 cup whipped topping for garnish

1 cup sour cream 1 angel food cake, torn into bite-sized pieces

1 ½ tsp. vanilla extract 2 quarts strawberries, thinly sliced OR a

½ tsp. almond extract combo of 1 c. raspberries, 1 c. blackberries,

 1 c. blueberries, and 1 lb. strawberries

½ pt. whipping cream\* 3 tbsp. sugar

1 tsp. vanilla extract 3 Tbsp. Amaretto liquor or 1 tsp. almond extract

1 T. sugar

Whip softened cream cheese and sugar. Blend in sour cream, vanilla, and almond extracts.

In small, deep bowl, beat together whipping cream, vanilla, and sugar. Or, substitute non-dairy whipped topping and fold into cream cheese mixture. Fold in cake pieces and set aside.

Combine strawberries or fruit combination, sugar, and almond liquor or extract.

Alternate layers in trifle bowl, starting with strawberries or fruit combo, cake mixture, strawberries or fruit combo, etc. End with top layer of strawberries or fruit combo, reserved whipped topping, and fresh fruit garnish. May also layer in 9” x 13” glass cake dish. Chill well before serving.

 Prepared by Pat Angleson

 SCVMGA 7/26/18 Meeting