



# Circle Farm Tour Recipe

## Lemon Blueberry Trifle

A recipe courtesy of The Pampered Chef... it is sooo yummy!

Note: 8 Ounces is also 1 container.

Serves: 10 or 20 sample sizes

Prep Time:

Cook Time: none

Cooking Temperature: none

### INGREDIENTS

1	Frozen prepared Pound Cake (16 ounces)
2	Lemons
1 <sup>1</sup> / <sub>2</sub> Cups	Milk
8 Ounces	Sour Cream
8 Ounces	Frozen Whipped Topping, thawed, divided
2 pkgs (3.4 Ounces/pkg)	Lemon Instant Pudding
1 Pint (2 Cups)	Fresh Blueberries
1 Ounce	White Chocolate for Baking

### DIRECTIONS

1. Cut pound cake into 1-inch cubes; place in large colander bowl. Using a lemon Zester, make several lengthwise scores in one lemon, top to bottom; slice into 6 slices. Cut each slice in half and set aside for garnish. Zest remaining lemon using short strokes; set aside. Juice lemon. Sprinkle lemon juice over pound cake; toss.
2. In a bowl, combine milk, sour cream, half of the whipped topping and reserved lemon zest; whisk until smooth. Add pudding mix; whisk until mixture begins to thicken.
3. Set aside 12 blueberries for garnish. To assemble trifle, place 1/3 of the cake cubes into bottom of chilled bowl. Top with 1/3 of the blueberries. Grate 1/4 of the chocolate over blueberries. Top with the pudding mixture, pressing lightly. Repeat layers 2 more times, reserving the remaining grated chocolate for garnish. Spread remaining chocolate in centre.
4. Attach open star tip to a decorator; fill with remaining whipped topping. Decorate by piping 12 rosettes around edge of bowl. Place one lemon slice between rosettes and one reserved blueberry on each rosette. Grate remaining chocolate in centre.

Nutrients per serving: Calories 410, Total Fat 18g, Saturates Fat 12g, Cholesterol 85mg, Carbohydrate 56g, Protein 5g, Sodium 460mg, Fiber 1g

Source: Pampered Chef

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