

# Memorial Day Dessert Recipe: Strawberry Trifle

Written by Kai Neighbors

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Impressive, easy and delicious dessert recipe for Memorial Day. Need we say more?



Pinterest has to be one of my hands-down favorite websites. I'm always on there looking for recipes, inspirational quotes, daily motivation, workout tips, fashion and well... you name it. When I stumbled across this impressive photo of a strawberry trifle I had to dig deeper to find the source. Well, I did and now the source is one of my new favorite recipe sites. Check out [Deliciously Declassified](#), it's awesome!

## Strawberry Trifle Recipe



Images via [Deliciously Declassified](#)

So here's my slightly modified version of their Strawberry Trifle recipe; the perfect dessert for Memorial Day and fun to make with the kids!

### INGREDIENTS:

- Approximately 3 lbs. strawberries \*Optional: Blueberries
- 2 packages JELL-O vanilla pudding 3 – 4 cups (24 – 32 oz.)
  - 4 cups cold milk
- 3 - 4 cups [Fresh Whipped Cream](#)
- 2 – 11.5 oz. [Entenmann's All Butter Loaf Cake](#)

### ASSEMBLY:

- Make the pudding first according to package directions
- Wash and chop the strawberries into small bite size pieces Once the pudding has set, remove it from the fridge and add in 1 cup whipped cream – blend well
  - If you want to decorate the bowl with large slices, put those aside as you're chopping – use the largest strawberries for those slices
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- Add in the chopped strawberries (and blueberries, if you desire) 1 cup at a time until you've reached the desired blend of pudding to berries
- Slice your pound cake into 1/2" slices
- Using a large glass trifle bowl, put down a layer of pound cake
- Next, if you're decorating with strawberry slices, line those up against the glass sides of the bowl
- Spoon in an even layer of the pudding mixture
- Top that with a layer fresh whipped cream (use about 1 – 1 1/2 cups)

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- Repeat these layers until you've reached the top
- **NOTE:** Keep in mind that you cannot make this too far in advance because the longer it sits, the soggier it will get. Assemble the trifle the day you plan on eating it, but prep the pudding and berries ahead of time to speed up the process.

