

# *Cooking Thyme with Stacie*

## Triple Berry Trifle

Makes 4 servings

3 TB seedless strawberry jam  
1 TB Grand Marnier (or substitute 1 TB orange juice)  
1 cup chopped fresh strawberries  
½ cup fresh blueberries  
½ cup fresh blackberries  
2 (5.3 ounce) lemon meringue Greek yogurt (I use Oikos brand)  
½ loaf bakery angel food cake loaf  
Dessert cups or ramekins

In a medium mixing bowl, place the 3 TB of strawberry jam. Microwave the jam for 20 seconds on high. Remove the bowl from the microwave and stir in the grand marnier. Continue to stir until smooth.

To the strawberry mixture, add the berries. Stir well to coat.

Slice 4, 1/2" thick slices of angel food cake and then cut each slice into cubes.

In the bottom of a dessert cup, place 1 TB of the berry mixture, followed by 1 TB of the lemon yogurt. Top the yogurt with a ¼ of the cake cubes. Add another layer of fruit, about 2 TB. Finish with 2 TB of lemon yogurt.

Repeat the steps for 3 additional dessert cups.

Garnish with and additional strawberry. Cover with plastic wrap and refrigerate until ready to serve. Can be made the day ahead!