



All American Cheesecake Trifle

Fresh berries and a sweet cheese filling make this a perfect summertime dessert

Ingredients

- 2, 15-oz. containers extra smooth ricotta cheese*
- 2, 7oz. containers fat-free Greek-style yogurt
- ½ cup sugar
- 2 tsp. vanilla
- 2 tsp. orange zest
- 4 Tbsp. orange flavored liqueur or milk
- 1 pint fresh strawberries, sliced
- 1 pint blueberries
- 1 prepared angelfood cake, cubed

Directions

Whisk first six ingredients together in a medium bowl until smooth and light. In the bottom of a trifle bowl, place a layer of angelfood cake. Top with 1/3 cheese mixture. Layer 1/3 of the strawberries and blueberries. Repeat layering, ending with fruit on top. Serves 8-10.

* If extra smooth ricotta is not available in your supermarket, process regular ricotta in a food processor until whipped and smooth.

