

*From Real Estate to Recipes!*

## **JULY'S FEATURE RECIPE**

### **Very Berry Lemon Trifle**

- ◆ 1 (14) oz can fat free sweetened condensed milk
- ◆ 1(8 oz) carton non-fat lemon yogurt
- ◆ 1/3 cup lemon juice
- ◆ 2 tsp grated lemon peel
- ◆ 1 (8oz) container reduced fat whipped topping; thawed & divided
- ◆ 1 (16) oz package angel food cake mix, prepared and cut into 1 inch cubes (can also use (1) already made purchased cake)
- ◆ 1 cup sliced fresh strawberries
- ◆ 1 cup fresh blueberries
- ◆ 1 cup fresh raspberries
- ◆ 2 TBS slivered almonds toasted

In a large bowl, combine the milk, yogurt, lemon juice and lemon peel. Fold in 2 cups whipped topping

In a 3-quart trifle bowl or deep salad bowl, layer a third of the cake cubes, a third of the lemon mixture & all of the strawberries. Repeat cake and lemon mixture layers. Top with blueberries and remaining cake cubes and lemon mixture. Sprinkle with raspberries.

Spread remaining whipped topping over berries; sprinkle with almonds & decorate with any extra berries! Cover & refrigerate for at least 8 hours.

