

Recipe adapted from Epicurious.

## Easy Berry Mini-Trifle

1– pound cake or loaf  
Fruit preserves  
Fresh berries  
Choice of Temptations by JELL-O  
Whipped cream



Trifle is traditionally made in a large glass bowl, however for individually-sized trifle we used clear drinking glasses. Cut a slice of the pound cake and fit it into the bottom of the glass. Place a spoonful of desired fruit preserves over the pound cake and cover with fresh fruit. Next spoon in the contents of one cup of JELL-O Temptations (pick a flavor of your choice). Finally add a layer of whipped cream and garnish with fresh fruit. Chill the trifle for two hours before serving.