

## STARS AND STRIPES SUMMER BERRY TRIFLE, WITH VANILLA SHORTBREAD

### INGREDIENTS

#### For the Shortbread

1 cup butter, softened  
1 cup white sugar  
1 egg  
1 teaspoon vanilla extract  
2 tablespoons orange juice  
2 1/2 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt

#### for the Trifle

1 quart fresh strawberries  
2 pints fresh blueberries  
1/4 cup superfine sugar  
1/4 cup fresh orange juice  
1/4 cup orange liqueur  
2 cups heavy cream  
1/4 cup confectioners' sugar  
1 1/2 teaspoon vanilla extract  
8 oz mascarpone cheese, at room temperature  
Grated zest of 1 lemon  
Fresh mint sprigs for garnish (optional)

You will also need: a star-shaped cookie cutter and 6 mason jars

### DIRECTIONS

First make your cookies as these can be made a few days ahead of time. In mixing bowl, cream together unsalted butter, sugar and egg until light and fluffy. Beat in flour, baking powder, salt, orange juice and vanilla until smooth and well combined. Chill in refrigerator 2-3 hours or until firm enough to be rolled.

Preheat oven to 400F. Roll out half of the dough on a well floured surface to 1/4 inch thickness (be careful to get the surface even, otherwise you will have oddly-browned cookies. Also, do not roll the dough too thin, otherwise you will have hard cookies when they come out of the oven). Cut with star-shaped cookie cutters. Place on cookie sheet lined with silpat or onto parchment paper. Bake 8-10 minutes or until golden brown at the edges. Cool completely on a wire rack. If you aren't using them right away, keep in an airtight container for up to a week.

For the trifles, hull and slice strawberries and place them in a work bowl. Place blueberries in a separate work bowl. Divide the superfine sugar, orange juice and liqueur between the two bowls and stir gently to mix. Set aside to macerate for at least 1 hour or up to 3 hours.

In a large bowl, using an electric mixer on medium-high speed, beat together the cream, confectioners' sugar and vanilla until soft peaks form, about 3 minutes. In a separate bowl, using clean beaters and with the mixer on medium-high speed, beat the mascarpone until soft. Using a rubber spatula, fold the whipped mascarpone and the lemon zest into the whipped cream until evenly blended.

Fill the mason jars alternating strawberries, cream mixture, blueberries and then cream again. Garnish at the top with a shortbread cookie and mint (optional). Serve with additional cookies.