



# GLUTEN FREE LEMON STRAWBERRY TRIFLE

YIELDS: 1 LARGE TRIFLE OR APPROX. 10 SMALL  
PERSONAL SIZED JARS (DEPENDING ON THE JAR SIZE)

This tart, light lemon pound cake is nicely balanced out with sweet whipping cream and fresh strawberries making it a favourite for both kids & adults. For a fun experience, have the kids help add everything together in a container with a lid, and head outside for a picnic!



## *Ingredients*

### CAKE

- 1 ¼ (175 g) cups Anita's Organic Gluten Free All Purpose Flour
- ¾ tsp xanthan gum
- ¼ cup (36 g) Anita's Organic Gluten Free Tapioca Flour (or cornstarch, or potato starch, or arrowroot)
- 1 tsp kosher salt
- Grated zest of 2 lemons
- 12 tbsp (168 g) unsalted butter
- ½ cup cream cheese, at room temperature
- 1 cup (200 g) granulated sugar
- 4 eggs (200 g, weighed out of shell) at room temperature, beaten
- 2 tbsp (1 oz) fresh lemon juice

### GLAZE

- 1 ½ cups (173 g) icing sugar
- ⅛ tsp kosher salt
- 4 tsp fresh lemon juice
- Grated zest of 1 lemon

### TRIFLE

- 3 cups of fresh or frozen berries of choice (we used fresh strawberries)
- 1 cup of whipping cream
- 1 tsp vanilla extract
- ½ tbsp of granulated sugar

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## *Instructions*

### FOR THE CAKE

1. Preheat your oven to 325°F. Grease a 9-inch by 5-inch loaf pan, and set aside.
2. In a small bowl combine the flour, xanthan gum, tapioca flour, salt, and lemon zest and whisk well to combine. Be sure to break up any lemon zest clumps. Set bowl aside.
3. In a stand mixer (or bowl with a hand mixer), add butter, cream cheese and beat on medium-high speed for about 5 minutes until well incorporated, light and fluffy. Add sugar and mix together. Then add the eggs and lemon juice mixing well between additions until smooth. Add the flour in several parts, beating well to incorporate after each addition. The batter should be thick but smooth, but relatively light. Scrape the batter into the loaf pan and smooth the top with a wet spatula.
4. Place the loaf pan in the center of the preheated oven and bake for about 50 mins, or until inserting a toothpick into the middle comes out clean. If the loaf starts to get too brown, cover it with aluminum foil. Once done, removed pan from oven and allow to cool for at least 15 minutes before transferring to a wire rack to cool completely.

### FOR THE GLAZE

1. While the loaf is cooling, prepare the glaze. In a small bowl, add confectioner's sugar, salt, lemon zest, and 1 tsp of lemon juice at a time, mix well and add more lemon juice until the glaze is pourable.
2. Pour the glaze over the cooled pound cake and allow to set at room temperature.

### TO ASSEMBLE THE TRIFLE

1. In a large bowl with a hand mixer or stand mixer, make the whipped cream by beating in the whipping cream, vanilla, and sugar until stiff peaks are about to form.
2. There are no set rules about the exact order you assemble your trifle! Start by cutting the cooled pound cake into cubes, slice your berries to your desired thickness, line up the jar or jars and begin assembling the layers to your preference!
3. We assembled our personal-sized trifles in this order - Whipped cream, pound cake, whipped cream, berries, pound cake, whipped cream, berries, pound cake, whipped cream, and berries. It can be fun to get the kids involved in this part of the process, but they seem to usually take a less organized approach!