

NO BAKE BERRY SHORTCAKE TRIFLE

Serves: 10 - 12 | Total Time: 30 minutes

1. Beat heavy whipping cream on high speed, adding powdered sugar and both extracts during whipping, until stiff peaks form. Tip - whipped cream turns out perfect when you start with COLD heavy whipping cream and a cold bowl too.
2. Slice each King's Hawaiian roll into 8 pieces. Place half of the bread pieces into the bottom of a medium-sized trifle dish. Brush with amaretto (or juice), if using. Spread 1/4 of the whipped cream over the bread pieces, then top with about 3/4 of the strawberries.
3. Repeat the layers, adding blueberries instead of strawberries. Top with the rest of the whipped cream and more berries for garnish.
4. Chill for 1 hour before serving.

INGREDIENTS

- 2 cups heavy whipping cream (cold)
- 1/4 cup powdered sugar
- 1 teaspoon vanilla extract
- 1/4 teaspoon almond extract (optional)
- 1 12 ounce package King's Hawaiian Original Hawaiian Sweet Rolls
- 1-2 ounces Amaretto optional (may substitute orange or another fruit juice)
- 1 1/2 - 2 pounds fresh strawberries hulled and sliced in half
- 3/4 pound fresh blueberries

