

## Lemon & Raspberry Trifles



**Serves 4    Prep 15 mins**

**No cook**

**Easy**

### **Ingredients**

250g low-fat soft cheese

125g low-fat vanilla yoghurt

2tbsp caster sugar

Finely grated zest of 1 lemon

1tbsp of lemon juice

250g fresh or frozen raspberries (defrosted if frozen)

8 sponge fingers, broken into pieces

2-3 tbsp sherry or orange juice (optional)

1. Beat the soft cheese with a wooden spoon until smooth and creamy. Stir in the yoghurt. Add 1tbsp caster sugar, along with the grated lemon zest and juice, and mix together well.
2. Put 1/2 the raspberries aside. Puree the rest in a blender, or mash them with a fork or potato masher. If you don't like the pips put the puree through a sieve. Stir the puree into the whole raspberries, and stir in the rest of the caster sugar.
3. Divide the sponge fingers between 4 serving glasses, and spoon 1/2 the raspberry mixture on top. Add a few drops of sherry or orange juice if it seems a bit dry. Spoon a layer of the lemony yogurt mixture over the raspberries.
4. Top the yogurt with the remainder of the raspberry mixture. Chill in the fridge until ready to serve.