

Honeydew Blueberry Lemon Cream Trifle

Ingredients:

4 ounces cream cheese softened

5.3 ounces lemon greek yogurt

1 large king of the west honeydew melon cubed

1 pint blueberries



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To Make:

Using an electric mixer beat cream cheese on high until soft and fluffy (about 1-2 minutes). Add lemon greek yogurt and mix until combined well

Create trifle by layering melon, blueberries, and lemon cream in a large bowl or individual desert dishes

Notes: This trifle can be made a day ahead and refrigerated covered until ready to serve.