

Red, White, and Blue Berry Trifle

1. 1 1/2 pounds raspberries (5 cups)
2. 3/4 cup confectioners' sugar
3. 1/4 cup fresh orange juice (from 1 large orange)
4. 10 ounces mascarpone cheese (1 1/3 cups)
5. 1 1/4 cups cold heavy cream
6. 1/2 teaspoon pure vanilla extract
7. Fine salt
8. 20 to 24 ladyfingers (from a 7-ounce package), broken into 1-inch pieces
9. 3/4 pound blueberries (2 1/2 cups)

- Step 1

In a medium bowl, combine raspberries with 1/4 cup confectioners' sugar and orange juice. With the back of a fork, lightly mash berries to release their juices and let sit 10 minutes. Meanwhile, in a large bowl, stir together mascarpone and 1/2 cup confectioners' sugar until smooth. Whisk in cream, vanilla, and pinch of salt and whisk until soft peaks form, about 4 minutes.

- Step 2

Cut 1 or 2 pieces parchment 1 inch taller than side of an 8-inch springform pan and line inside of pan. Place half the ladyfingers in pan and top with half the raspberry mixture. With a small offset or rubber spatula, spread half the whipped cream over berries. Tap pan gently on counter to remove air bubbles. Repeat with remaining ladyfingers, raspberry mixture, and whipped cream.

- Step 3

Top with blueberries and refrigerate until whipped cream is stiff and cookies have softened, about 3 hours (or, tightly covered with plastic, up to 3 days). To serve, unmold trifle and peel away parchment.