



## STRAWBERRY TRIFLE

### Cake:

- 1 cup sifted cake flour
- 1 tsp. baking powder
- ¼ tsp. salt
- ½ cup milk
- 2 eggs
- 2 Tblsp. Butter
- 1 cup sugar
- 1 tsp. vanilla

Sift together the flour, baking powder and salt and set aside. In a small saucepan, heat the milk and butter until the butter melts; keep hot. In mixer bowl, beat eggs at high speed until thick and lemon colored, about 3 minutes. Gradually add sugar and continue beating at medium speed for 4-5 minutes. Stir in dry ingredients until just blended. Stir in hot milk and vanilla and blend well. Turn into 2 greased, floured wax paper

lined 8" round cake pans. Bake at 350 degrees for about 20 minutes or until cake tests done. Cool in pans 10 minutes. Remove from pans and cool on rack.

### Custard:

- 1/3 cup sugar
- 1 Tbsp cornstarch
- 1/8 tsp salt
- 1 cup milk
- 2 egg yolks
- 1 Tbsp butter
- 1 tsp vanilla

Combine sugar and cornstarch and salt. Stir in the milk. Cook and stir until thick and bubbly. Stir a moderate amount of hot mixture into egg yolks. Return to pan and stir and cook 2 minutes more. Stir in butter and vanilla. Cover surface of pudding with waxed paper or plastic wrap and chill.

- 3 pints strawberries
- 3 Tblsp sugar
- 1/3 cup (or less) orange liqueur - Galliano is good-or orange juice
- 1 cup whipping cream – divided into two half cups
- 2 Tblsp. sugar
- 1/2 tsp vanilla
- Powdered sugar

Whip 1/2 cup of cream and fold into custard pudding. Reserve 8 strawberries for garnish and slice remainder and mix with 3 Tbsp sugar.

### To assemble trifle:

Split cake layers to make four layers. Put 1 layer into trifle bowl and spread half of berries over it. Top with second cake layer. Sprinkle half of liqueur or juice over cake. Spread with all of the pudding. Put on third cake layer then rest of berries. Sprinkle rest of liqueur on cut side of last cake layer and place cut side down on berries. Cover and refrigerate overnight. Shortly before serving, sift confectioners sugar over top. If desired, use a knife tip to make lines in sugar in a diamond pattern. Whip remaining 1/2-cup cream with 1 Tbsp sugar and 1/2 tsp vanilla and pipe or spoon around edge of dessert. Garnish with reserved berries.