



## *Holiday English Trifle*

### Sponge Cake

Prepare one 18 x 12 sheet pan or two 9 x 7 sheet pans (sizes are approximate) - Line pans with parchment paper and oil spray.

Pre-Heat oven to 350 Degrees F.

### **Dry Ingredients:**

3/4 cup Granulated Sugar

1 cup All-Purpose Flour

1/2 tbsp Baking Powder

1/4 tsp Salt

In a large mixing bowl, sift all above ingredients together

### **Wet Ingredients:**

1/4 cup Canola Oil

1/4 cup + 2 tbsp Cold Water

1 tsp Vanilla Extract

4 Egg Yolks

Combine wet ingredients thoroughly and blend. Add to dry ingredients and whisk together. Set aside.

4 Egg Whites

1/4 tsp Cream of Tartar

Whip egg whites in a dry mixing bowl until they start to form soft peaks. Add Cream of Tartar & continue to whip until stiff. Add 1/4 of the whipped egg whites into the sugar-egg mixture and blend together. Gently fold remaining egg whites into sugar-egg mixture until no white streaks remain. Do not over mix. Pour into prepared pans and spread evenly. Bake for approximately 20 minutes until golden - the center of the cake should bounce back when touched. Let cool completely.

While cake is baking you can prepare the Lemon Curd

### Lemon Curd

Ingredients listed are enough for one finished Trifle

6 Egg Yolks

1 cup + 2 tbsp Granulated Sugar

Combine above in a stainless steel bowl. Whisk by hand until sugar has dissolved. Set aside.

1/2 cup Lemon Juice

6 oz Unsalted Butter, room temperature

1/2 cup Granulated Sugar

Combine above in a small stainless steel saucepan. Bring to a boil over medium high heat - reduce heat.

Slowly whisk a small amount of hot liquid into sugar-egg mixture. Add this mixture into the remaining mixture in sauce pan. Stir constantly over low heat until thickened. Pour out of sauce pan into a storage container. Let cool and then cover with wrap and cool for at least 3 hours.

### Sherry Whipped Cream

Ingredients listed are enough for one finished Trifle

3 cups Heavy Whipping Cream

1/4 cup Light Sherry

1/2 tbsp Vanilla Extract

Whip cream until stiff, add remaining ingredients and continue to whip until combined.

### Assembly

1 lb Defrosted Cherries

Sponge Cake

Lemon Curd

Sherry Whipped Cream

Fresh Berries - Strawberries, Blueberries, Raspberries, Blackberries

This can be assembled as a layer cake - starting with sponge cake spread 1/2 the curd, top with cherries and then 1/2 the Sherry whipped cream, top with remaining cake, curd and sherry cream. Garnish with fresh berries. Chill for approximately 2 hours until set enough to cut.

Or, you can cube the cake and layer ingredients in glass goblets alternating layers and finishing with cream and berries.