

## *Trifle*

Trifle was a favorite Victorian dessert. It is best to make the topping one or two days before to bring out the flavors.

<b>Ingredients</b>	<b>Cooking Utensils</b>	<b>Serving Utensils</b>
6 Tbs. brandy	measuring cup	trifle dish
1 1/4 cups sherry	measuring spoons	serving spoon
12 macaroons	trifle dish	dessert plates
1 lemon rind	grater	dessert spoons
24 small almond macaroons	spoon	
raspberry <b>or</b> strawberry jam		
2 oz. blanched sliced almonds		
Bavarian cream (see recipe above)		
6 slices of angel food cake <b>or</b> 6 ladyfingers		

Make the topping (see recipe below). Make the Bavarian cream recipe without the liqueur and use 8 eggs instead of 5. Let the custard cool, but do not refrigerate. Mix the sherry with the brandy. Grate the lemon rind. Place some of the angel food cake or lady fingers and all of the macaroons and almond macaroons in the bottom of the trifle dish. Do this in an ornate a pattern, but be sure the bottom of the trifle dish is completely covered. The dish can be prepared up to this point in advance. Pour the sherry and brandy mixture over the cakes. The cakes should be well soaked. If they aren't, then mix more sherry and brandy and pour it over the cakes. Sprinkle the lemon rind over the cakes and add the almonds. Spoon on a layer of jam and add the cool custard. Cover with the remaining angel food cake or lady fingers. More sherry and brandy can be poured over the cake if desired. Before serving, heap on the topping and serve chilled.

### **For the topping**

<b>Ingredients</b>	<b>Cooking Utensils</b>	<b>Serving Utensils</b>
2 1/2 cups cream	measuring cup	serving bowl
5/8 cup white granulated sugar	measuring spoons	serving spoon
2 eggs	large mixing bowl	dessert bowls
small glass sherry	sherry glass	dessert spoons
	electric mixer	
	small bowl	
	plastic wrap	

Separate the eggs. In the large mixing bowl, beat the egg whites until they are stiff. Add the sugar, sherry, and cream. Whisk all the ingredients until well frothed and store in the refrigerator covered with plastic wrap until needed.