



CHRISTMAS TRIFLE

Servings 15-20 | Pre-heat 375

INGREDIENTS

Cake – your favorite box mix – follow box instructions

Custard

3 egg yolks

6 tbsp sugar

3 tbsp corn starch

2 cups milk or cream (your choice, I like cream)

2 tbsp vanilla

3 tbsp butter

Whipped cream

1 quart heavy whipping cream

2 cups powdered sugar

2 tbsp vanilla

Berry of your choice, I like to use raspberry

DIRECTIONS

Make your cake and allow it to cool. Cut it into bite size chunks. For the custard, in a medium saucepan heat the milk and the vanilla until simmering but not boiling. In a bowl mix together the egg yolks and sugar until soft and smooth. Add in the cornstarch and combine. Slowly drizzle in the hot milk, whisking vigorously as you go, do not pour in the milk too fast or your eggs will scramble. Once the egg mixture is hot adding it to the saucepan and whisk over medium/low heat until thick and the whisk leaves a trail. Add in the butter one tbsp at a time and then cover the custard with parchment or cling film. Press the covering down onto the custard to avoid a skin developing while it cools. Place in the fridge and cool completely, overnight is best.

Whip up the whipped cream by adding all ingredients to a bowl and whisking until stiff peaks form.

To assemble – start with a layer of berries, then a layer of cake, then a layer of custard, then repeat until the trifle bowl is filled. Top with the whipped cream and more berries for decoration. Add mint leaves or chocolate shavings for presentation.