

Trifle

Source: Sue Chapo

Ingredients

- 2 Cold Water
- 5 Egg Yolks
- 1½ cups Sugar
- 8 Egg Whites
- ¼ teaspoon Cream Of Tartar
- ¼ teaspoon Salt
- 1 cup Cake Flour
- ½ teaspoon Vanilla
- ½ teaspoon Lemon Extract
- ¼ teaspoon Almond Extract
- 6 Egg Yolks
- 1 cup Sugar
- ¼ teaspoon Salt
- 1½ cups Milk
- 3 teaspoons Gelatin
- 2 Cold Water
- 4 Boiling Water
- 2 teaspoons Vanilla
- 2 pints Heavy Cream
- Strawberries, Kiwi, Or Other Fruit
- Liqueur

Method

Cake

Add cold water to egg yolks and beat until light. Gradually add ½ c sugar

Beat egg whites and when they become frothy, add cream of tartar and salt. Keep on beating until it holds its points. Gradually add remaining cup of sugar into the beaten egg white.

Fold the egg yolk mixture into the whites, then fold in flour, then flavorings.

Pour into ungreased angel food pan and bake at 325 for 65 minutes.

Take out of oven and invert pan until cool.

Custard

Beat egg yolks, add sugar and salt.

Scald milk and slowly add to egg yolks. Cook over boiling water, stirring constantly until the custard lightly coats the spoon - about 3 minutes. Remove from heat.

Soak gelatin in cold water for 5 minutes. Add boiling water and mix this dissolved gelatin into hot custard.

Allow custard to cool. When it begins to set, fold in the flavoring and cream which has been beaten stiff.

Split cake in two, flavor with liqueur, assemble cake, fruit and custard, in layers in a trifle bowl. Refrigerate about 3 hours.