

English Trifle

1 quart milk	1/3 cup red raspberry preserves or red currant jelly
8 egg yolks	6 tablespoons sweet sherry
1/2 cup sugar	1 package (10 ounces) frozen raspberries, thawed
6 tablespoons cornstarch	1 cup heavy cream
1/8 teaspoon salt	
3 1/2 teaspoons vanilla	
6 slices pound cake, cut to 1/2" thick	

Scald milk in top of double boiler. Beat egg yolks until light. Add sugar, cornstarch and salt to eggs; beat until thick and lemon-colored. Gradually pour in hot milk. Return egg-milk mixture to double boiler. Cook over hot, not boiling water, stirring constantly, until thickened. Remove from heat, stir in 2 teaspoons of vanilla extract. Cover with waxed paper and cool.

Line a glass serving bowl with 3 slices of the pound cake that have been spread on one side with preserves. Sprinkle with 3 tablespoons of the sherry. Reserve a few whole raspberries for garnish.

Spoon half of the remaining raspberries over cake. Pour half of the custard over the berries. Repeat once more. Refrigerate until thoroughly chilled. Combine cream with remaining 1 1/2 teaspoons vanilla extract. Beat until stiff. Spread half over the custard. Garnish with remaining whipped cream and the reserved raspberries. Chill thoroughly. Serves 10 to 12.

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1 package (4-serving) Jell-O pudding – vanilla or French Vanilla flavor	2 tablespoons water
2 1/2 cups milk	1/3 cup red raspberry preserves or orange marmalade
1 baked 8-inch sponge cake layer, cooled	1/2 cup soft macaroon crumbs
1/2 cup orange juice	1 container (4 1/2 ounces) Cool Whip, thawed
1/4 cup sherry wine (optional)	

Combine pudding mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Cover with plastic wrap and set aside.

Cut cake into 1 1/2" cubes. Place cake cubes in 1 or 1 1/2 quart serving bowl or in individual serving dishes. Combine orange juice and wine and sprinkle over cake cubes. Add water to preserves and spoon over cake cubes. Top with macaroon crumbs. Spoon in prepared pudding, covering cake completely. Chill at least 2 hours. Top with whipped topping and garnish with toasted almonds and maraschino cherries, if desired. Makes 8 to 10 servings.