

# Spring Trifle

## INGREDIENTS

POUND CAKE (Makes 2 cakes)

3 1/4 c + 2 tbs all-purpose flour

1 tbs sea salt

2+ sticks softened unsalted butter,

1/2 c Lemon Olive Oil

1/2 c sour cream

2 c sugar

1 tsp pure vanilla extract

9 large, room-temperature eggs

2 tbs sanding sugar

## LEMON CURD

3/4 c freshly squeezed lemon juice

1 tbs lemon zest

2 tsp cornstarch

2 whole large eggs plus 2 large yolks

4 tbs of Butter Olive Oil

1 c granulated sugar

## CHANTILLY CREAM

2 c heavy whipping cream, chilled

1/3 c granulated sugar

2 tsp vanilla extract

## FRESH BERRIES

2 pints strawberries (halved), black berries,

raspberries or blueberries

1/2 cup Peach White Balsamic

## METHOD

Preheat oven to 325 F. Butter 2- 5x9" loaf pans. Combine 3 1/4 c flour & salt in a bowl. Cream butter, sour cream & sugar with a mixer on high apx 8 minutes until pale & fluffy. Scrape sides of bowl, reduce speed to medium & add vanilla extract. Lightly beat eggs with lemon olive oil & add to mixer in 4 additions, mixing thoroughly after each & scraping sides. Reduce speed to low, add flour mixture in 4 additions, mixing until just incorporated. Divide batter between pans. Tap on counter to distribute. Before baking, sprinkle sanding sugar over each cake. Bake apx 65 mins until tester toothpick comes out clean. Cool on wire rack 30 mins, remove from pans & let cool completely on wire rack. Whisk together lemon juice, zest, sugar, cornstarch & eggs in medium saucepan. Bring to boil over medium heat, whisking constantly 2 mins. Remove from heat, whisk in butter olive oil until smooth. In mixer bowl, whip cold cream to light peaks. Add sugar & vanilla, mix until well incorporated. Soak fresh berries in peach white balsamic apx 15 minutes.

Assembly: Cut one pound cake in 1" cubes. Add 1/2 of the pound cake cubes to the bottom of your trifle dish. Drizzle with Peach White Balsamic. Layer with 1/2 of lemon curd. Arrange 1/2 of the berries decoratively along the perimeter of the trifle dish. Add 1/2 of the Chantilly cream over the berries. Repeat layers ending with a layer of Chantilly cream on top. Allow the trifle to rest, covered & chilled, for three hours before serving. Garnish with fresh berries & mint sprig.

Makes: 12

Time: 1.5 hrs + chill time

