



Dessert Recipe: Cherry Almond Trifle

Cake

2 1/2 sticks of unsalted butter (melted)
6 large eggs
7 ounces of almond paste (chopped)
2 tsp of vanilla extract
1 cup all purpose flour
1 1/4 cups of sugar
1 1/2 teaspoons baking powder
1/4 teaspoon salt

Jam

2 cups fresh cherries (about 12 ounces), pitted,
coarsely chopped
1 cup sugar
1/4 cup water

Custard

3 cups of fresh cherries (pitted, coarsely
chopped)
6 large egg yolks
2 cups half and half
2 teaspoons vanilla extract 1 cup chilled
whipping cream
2 tablespoons cornstarch
1/2 cup sugar
1/4 cup powdered sugar Slivered almonds
(toasted)
Cherries with stems (to garnish)

Instructions

1. Add chopped cherries, sugar and water to a sauce pan and cook over medium heat.
2. When the sugar dissolves, reduce heat and let simmer for 20 minutes.
3. Pour mixture into a bowl, cover and chill the mixture.
4. Preheat oven to 325°F.
5. Take a 9-inch-diameter pan and line with parchment. Butter parchment.
6. In a large bowl, blend sugar and almond paste together until they mix well.
7. Add in melted butter and vanilla.
8. Blend in one egg at a time.
9. Next, add in baking powder, salt and flour.
10. Pour batter into pan.
11. Bake for 70 minutes.
12. Insert tester and if it comes out clean, the cake is finished.
13. Remove from the oven and let cool for one day.
14. Add chopped cherries into jam.
15. Cut around the sides of the pan to loosen cake.
16. Cut the cake horizontally into 3 layers.
17. Spoon a thin layer of custard over bottom of the trifle bowl.
18. Add first layer of cake. Trim if necessary.
19. Add another thin layer of custard.
20. Next, add a thin layer of jam.
21. Spread jam to the edges of the bowl.
22. Add the next layer of cake.
23. Add in a layer of custard.
24. Next, add another thin layer of jam.
25. Spread jam to the edges of the bowl.
26. Add the third layer of cake.
27. Add the remainder of custard followed by the remainder of the jam.
28. In a bowl beat the whipping cream and powdered sugar together.
29. Do this until it takes form.

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30. Pour into a pastry bag with a star tip.
 31. Cover the cake with rosettes around the edges.
 32. Sprinkle with slivered almonds.
 33. Add cherries to each rosette.
 34. Cover and chill for a minimum of 3 hours (one day max).