

Dessert

Raspberry Trifle

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Servings: 16

Preparation Time: 1 hour

Chill: 4 hours

4 cups milk

1 1/3 cups whipping cream

1 1/3 cups sugar

12 eggs , beaten

1/2 teaspoon vanilla

1/2 teaspoon almond extract

10 ounces packaged ladyfingers

4 cups fresh raspberries

2 cups whipping cream

1/3 cup sugar

2 tablespoons sliced almonds, toasted

In a large heavy saucepan, combine the milk and 1 1/3 cups of whipping cream. Stir in 1 1/3 cups of sugar. Cook over medium heat until the mixture begins to simmer. Move off heat.

In a bowl, slowly stir two cups of the warm milk mixture into the eggs. Add the egg mixture to the milk mixture in the saucepan.

Cook and stir over medium heat until the mixture coats the back of a metal spoon. Remove from heat and quickly cool by placing the saucepan in a sink or bowl filled with ice water for 2 minutes, stirring constantly.

Stir in the vanilla and almond extract.

Pour the mixture into a large glass bowl or dish. Cover the surface of the custard with plastic wrap. Chill for 4 hours.

Spread one-third (about 2 2/3 cups) of the chilled custard in a 4 to 5-quart clear glass bowl or trifle dish (or use two smaller dishes).

Layer half of the ladyfingers side by side over the custard, breaking to fit and stacking if necessary.

Sprinkle 1 1/2 cups of the raspberries over the ladyfingers.

Repeat the layers. Top with the remaining custard.

Cover and chill overnight.

In a large mixing bowl, beat the remaining two cups of the whipping cream and 1/3 cup of the sugar with an electric mixer on medium until stiff peaks form.

Spread the whipped cream over the custard.

Sprinkle the remaining raspberries over the whipped cream.

Sprinkle with the almonds.

Serve at once.

Per Serving (excluding unknown items): 307 Calories; 21g Fat (59.9% calories from fat); 4g Protein; 28g Carbohydrate; 2g Dietary Fiber; 76mg Cholesterol; 49mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 1/2 Non-Fat Milk; 4 Fat; 1 1/2 Other Carbohydrates.