

Canadian Cranberry Trifle

Raymonde Bourgeois - Swastika ON
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Servings: 16

2 cups fresh cranberries
1 can (14 ounce) whole-berry
cranberry sauce
1 cup sugar
1 cup water
1/2 cup sweet white wine
1/4 teaspoon coconut extract

CUSTARD

1 cup sugar
2 tablespoons cornstarch
1/4 teaspoon salt
3 cups 2% milk
6 large egg yolks, beaten
1/4 teaspoon coconut extract

CAKE

1 (16 ounce) frozen pound cake,
thawed
3 tablespoons sweet white wine
(optional)
1/2 cup slivered almonds, toasted
whipped cream
additional fresh cranberries (for
topping)
toasted slivered almonds (for topping)

Preparation Time: 30 minutes

Cook Time: 25 minutes

In a large saucepan, combine the cranberries, cranberry sauce, sugar and water. Bring to a boil, stirring to dissolve the sugar. Reduce the heat to medium. Cook, uncovered, until thick, 10 to 15 minutes. Add the wine and coconut extract. Remove from the heat. Cool completely.

For the custard: In another large saucepan, mix the sugar, cornstarch and salt. Gradually whisk in the milk until smooth. Cook and stir over medium heat until thick and bubbly. Reduce the heat to low. Cook and stir for 2 to 3 minutes longer. Remove from the heat.

In a small bowl, whisk a small amount of hot berry mixture into the egg yolks. Return all to the pan, whisking constantly. Bring to a gentle boil. Cook and stir for 2 minutes. Stir in the coconut extract. Cool for 30 minutes.

Refrigerate, covered, for one hour.

To assemble: Cut the cake into one-inch cubes. In a one-quart trifle bowl or other glass serving dish, place one-half of the cake cubes. Sprinkle with wine if desired. Layer with half of the almonds, cranberry mixture and custard. Repeat the layers.

Refrigerate, covered, until serving.

Top with whipped cream, additional cranberries and toasted almonds.

This dessert can be chilled for up to twenty-four hours.

Per Serving (excluding unknown items): 297 Calories; 11g Fat (33.6% calories from fat); 5g Protein; 45g Carbohydrate; 1g Dietary Fiber; 115mg Cholesterol; 165mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 2 Fat; 2 1/2 Other Carbohydrates.