

PEACH & BLUEBERRY TRIFLE

TRIFLE INGREDIENTS

- 12 thin slices pound cake or Angel Food Cake
- 6 tablespoons peach jam
- 1/4 cup amaretto, divided*
- 4 cups peeled, diced peaches (about 6 large peaches)
- 2 cups blueberries
- 1/4 cup sugar
- 1 recipe pastry cream
- 1 recipe whipped cream

PASTRY CREAM

- 4 cups milk
- 8 egg yolks
- 1/2 cup sugar
- 1/4 cup cornstarch
- 2 teaspoons vanilla extract
- 2 tablespoons butter

PASTRY CREAM DIRECTIONS

1. In a medium bowl, whisk together egg yolks, sugar and cornstarch until lemon-colored. Set aside.
2. Heat milk over medium heat until not quite boiling. Temper the egg yolk mixture by whisking in a small amount of hot milk, whisking constantly to prevent cooking the yolks. Gradually whisk in the remainder of the milk, stirring constantly. Pour mixture back into the pot and cook slowly over medium-low heat until mixture just comes to a boil and thickens. Remove from heat, add vanilla extract and butter, mixing well. Allow to cool.

TRIFLE DIRECTIONS

1. Use a trifle bowl or large glass bowl.
2. Combine peaches, blueberries, 1/4 cup sugar and 2 tablespoons amaretto in a medium bowl. Mix well then refrigerate until ready to use. This will help release the juices from peaches.
3. Spread cake slices on a cutting board. Brush the slices lightly with the remaining 2 tablespoons of amaretto. Spread peach jam evenly over half of the slices then top with the remaining slices. Cut each cake slice into 8 pieces. Place half of the cake pieces in the bottom of the trifle dish or glass bowl.
4. Top cake with half of the macerated fruit, spooning juice over cake pieces.
5. Pour half of the pastry cream evenly over the fruit. Set aside 1 1/2 cups of whipped cream then spoon half of the remaining whipped cream over the pastry cream.
6. Repeat with remaining cake, fruit, pastry cream and whipped cream. Smooth whipped cream evenly on top. Use reserved whipped cream to pipe decorative rosettes.
7. You can garnish with additional peaches and blueberries if desired. If you decide to do this, melt a little peach jam in the microwave and brush over the fruit to glaze and prevent discoloring. Refrigerate several hours before serving to allow cake to absorb juices. Serves 12 - 16

*You can substitute 2 tablespoons sugar heated with 2 tablespoons water until dissolved and syrupy.