



INGREDIENTS

VANILLA CAKE

- 4 large eggs
- 2 ¼ cups of granulated sugar
- 1 cup of full fat milk
- 1 cup of melted & cooled unsalted butter
- ½ vanilla bean
- 3 ¾ cups of sifted AP flour
- ¼ TSP of kosher salt
- 2 ½ TSP of baking powder
- ¼ TSP of baking soda

BERRIES

- 1 ½ cups of raspberries
- 1 ½ cup of quartered strawberries
- 1 ½ cups of blackberries
- 1 ½ cups of blueberries
- 2 cups of pitted and halved cherries
- 1 cup of orange juice
- 4-5 TBSP of granulated sugar

WHIPPING CREAM

- 2 cups of cold whipping cream
- ¼ -3/4 cup of icing sugar
- 2 TSP of vanilla bean paste
- 2 cups of plain Greek yogurt



SUMMER TRIFLE WITH A MEDLEY OF BERRIES

By Caterina Romano's Kitchen

DIRECTIONS

1. Preheat the oven to 350 DF.
2. In the bowl of a mixer fitted with a paddle attachment, combine and mix the eggs and sugar. Continue mixing until the sugar breaks down and the mixture turns into a pale-yellow color.
3. Stream in the milk and butter. Squeeze in the vanilla seeds.
4. In a large mixing bowl, whisk together the flour, salt, baking powder and baking soda. Mix well.
5. Add the dry to the wet one tablespoon at a time.
6. Finish mixing the batter by hand.
7. Line a 9X13" baking tray with parchment paper and coat with cooking spray.
8. Pour the batter into the baking tray. Swirl the tray around to even out the batter.
9. Bake for 30-35 minutes or until the wood skewer comes out clean.
10. Allow to cool for 15 minutes. Remove the paper from the cake. Set aside and allow it to further cool for 2 more hours.
11. To the cherries add 2 TBSP of sugar and ¼ cup of orange juice. Mix well until macerated.
12. Repeat the process with the strawberries.
13. Set them aside for 15 minutes.
14. Drain the cherries and strawberries and combine the remaining juices.
15. To prepare the cake cubes for the trifle, remove the ends from the cake. Slice the cake into ½" strips. Cut into cubes and set aside.
16. In a bowl of a mixer fitted with a whisk attachment, combine and mix together the whipping cream, icing sugar, vanilla paste and the yogurt.
17. In a cobbler plate of choice, layer the bottom of the plate with the whipping cream mixture. Place the vanilla cake cubes over the cream. Sprinkle the cake with the juice of the cherries and strawberries. Top with a layer of all the different berries.
18. Repeat the process for the second and third layer.
19. Keep refrigerated until needed.