



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Fourth of July Trifle

Ingredients

- Sponge Cake
 - 200 g All-Purpose Flour
 - 30 g Corn Starch
 - 225 g granulated sugar, separate out 6 tbsp
 - 225 g (total) 4 eggs, separate the yolks and egg whites
 - 1 tsp vanilla extract
 - 1 lemon, zested
 - 1 tsp salt
- Strawberry Jam
 - 3 c strawberries, sliced
 - 1 ¼ c granulated sugar
 - 1 lemon, zested
 - 1 lemon, juiced
- Blueberry Jam
 - 3 c blueberries
 - 1 ¼ c granulated sugar
 - 1 lemon, zested
 - 1 lemon, juiced
- Whipped Cream
 - 1 c heavy cream, optional
 - 1-2 tbsp granulated or powdered sugar
 - ½ - 1 tsp vanilla extract
- Fresh blueberries and strawberries, for garnish

Directions

Preheat oven to 350 degrees Fahrenheit, and spray or coat a 9 x 9 pan well and put to the side.

In two bowls, separate your egg yolks and egg whites from each other. Whisk the egg yolks with sugar (put aside 6 tbsp), vanilla extract, and lemon zest until lighter in color and silky in texture. With a separate whisk, whisk your egg whites with salt until they begin to become more stable (they'll start to look like whipped cream when they thicken) and whisk in the remainder of your sugar until you start to form stiff peaks and set to the side. Sift your all purpose flour and cornstarch together and set to the side. Begin by folding a little bit of your whisked egg whites into your egg yolk mix, and then fold in the rest of your egg whites once it's incorporated. Once they're folded in fully, begin adding your flour mix in until fully incorporated. Gently tilt into your pam-sprayed pan and place in the oven at 350 degrees for 20-30 minutes. Try not to open the oven until the 20 minutes mark otherwise your sponge will collapse. Once it's cooked through, remove from the oven and let set to cool (you can tilt it out onto a sheet tray so it'll be easier to handle).

For the Jams:

Place everything in a pot and let it simmer for 30 min to an hour until it thickens. Make sure to stir especially during the beginning so the sugar doesn't burn on the bottom. Test the jam by placing a spoon or small bowl in the freezer and place a dollop on it and slightly tilt to see if there's any watery liquid running. Alternatively, you can do the spoon test by dipping a spoon in your jam and running your finger across it. If the line is maintained and doesn't bleed then your jam is ready. The goal temperature is about 220 degrees Fahrenheit. Once your jam is set, go ahead and let it cool and set aside.

For the Whipped Cream:

Whisk 1 c of heavy cream until it starts to stiffen, then add 1-2 tbsp of sugar and ½ -1 tsp of vanilla extract and whisk until stiff peaks form. Serve with your jalapeno lime granita to cut the sharpness of the dish.

For Assembly:

Once everything is cooled to room temperature, go ahead and start assembling your trifle! In a large bowl place a rough layer of sponge cake, then add your strawberry jam in a thin layer. Add fresh berries for decoration, and then top with whipped cream! Repeat for how ever many layers you can get, making sure to leave room for a layer of whipped cream on the top layer and add berries for decoration!