

Grandma Lenna Moore's Recipes

(This is one of the last recipes Grandma clipped from a magazine)

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Drambuie Trifle

6 cups sponge-cake cubes (1-inch size)
3/4 to 1 cup Drambuie liqueur
1/2 cup strawberry, apricot or raspberry jam
2 eggs, plus 1 egg yolk
1 cup milk .
1/4 cup granulated sugar
1 cup whipping cream
1/4 teaspoon vanilla
Fresh raspberries and mint leaves, for garnish

Place half the cake cubes in bottom of a 2-quart glass bowl and moisten with half the Drambuie. Melt jam and pour over cake cubes. Top with remaining cake cubes, and sprinkle with remaining Drambuie.

Beat eggs and egg yolk in saucepan. Stir in the milk and granulated sugar. Heat gently, stirring constantly, about 5 minutes, or until custard coats the back of a metal spoon. Remove pan from heat and cool custard by placing pan in a bowl of ice water. Stir custard occasionally while it cools.

Spoon cooled custard over cake. Whip cream until thick, fold in vanilla and pile on top of custard. Refrigerate trifle 6 hours or overnight. Garnish with raspberries and mint leaves. The trifle can also be prepared in individual glass serving dishes, as shown on our cover.

Serves 6 to 8.