

Bakerlady



Red, White and Blue Berry Trifle

One batch Vanilla Custard (recipe below)

1 package loaf angel food cake

1/2 cup Cointreau (or OJ)

3-4 cups mixed berries (blueberries, strawberries, raspberries)

1 batch Mascarpone Cream (recipe below)

Directions

1. Make the Vanilla Custard and allow to cool 15 minutes. Begin assembling the angel food cake and the preparing the berries as the custard cools.
2. Cut angel food cake into slices (or shapes) and layer 1/3 in the bottom of a trifle dish.
3. Brush with Cointreau until just moistened.
4. Layer 1/4 of the berries over the cake.
5. Top with 1/3 of the custard.
6. Repeat layers twice. Angel food cake, Cointreau, berries and custard.
7. Finish with a layer of berries done in a design (or just load them on there).
8. Whip Mascarpone Cream and layer (or pipe using a Ziploc bag) on top of the berries.
9. Refrigerate until ready to eat. This keeps very well overnight.

Vanilla Custard

from [Allrecipes](#)

1/2 cup granulated sugar

1/4 cup cornstarch

1/2 teaspoon salt

4 cups milk (I used non-fat, but you can use anything up to 2%)

4 egg yolk, lightly beaten

2 tablespoons butter

2 teaspoons vanilla extract

Directions

1. In a large saucepan, combine the sugar, cornstarch and salt. Gradually stir in milk. Cook and stir over medium heat until thickened and bubbly. Reduce heat; cook and stir constantly 2 minutes longer. Remove from the heat.
2. Stir a small amount of hot filling into egg yolks; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir 1-2 minutes longer. Remove from the heat. Gently stir in butter and vanilla.
3. Cool for 15 minutes, stirring occasionally. Transfer to dessert dishes. Cover and refrigerate for 1 hour.

Mascarpone Cream

from [Joy of Baking](#)

1 cup heavy whipping cream

3 tablespoons granulated white sugar

2/3 cup Mascarpone Cheese

1 teaspoon pure vanilla extract

Directions

Place the heavy whipping cream, mascarpone, sugar, and vanilla extract in a large bowl. Whip until soft peaks form.