



HARRIET'S FAMOUS RASPBERRY TRIFLE CAKE

Who could forget this one?! This is a delightful dessert with many layers. It is somewhat time-consuming to make, but is a very special occasion celebration cake. You will delight your guests with this absolutely scrumptious and mouth-watering recipe. Thank you to Harriet, whom lives on in our hearts and mouths every time we savor and share one of her specialties, such as the trifle.

Ingredients & Items needed:

Celebration Cake
Raspberry All-Fruit Jam
Tofu Whipped Cream
Sherry Wine (Optional)
1-2 pints. Fresh Raspberries
1 package Frozen Raspberries
Rum Mousse
Fresh Mint (for garnish)
Deep Glass Round Bowl

Celebration Cake

3 1/2 cups whole wheat pastry flour
2 Tbl. apple cider vinegar
2 tsp. baking soda
2/3 cup corn oil
2 tsp. baking powder
2 Tbl. vanilla
1 tsp. sea salt
1 1/2 cup maple syrup
1 1/3 cups water

1. Sift together dry ingredients in a bowl.
2. In another bowl whisk together wet ingredients until emulsified. Add the dry mixture slowly to the wet mixture, incorporating until smooth & light.
3. Oil and flour two 11x16 glass cake dishes and pour batter into them evenly.
4. Bake at 375° for about 20 minutes.

Sato's Tofu Whipped Cream

1 lb. Firm or soft Tofu
1/2 cup Maple Syrup
Pinch of Sea salt
1 Tbl. Vanilla

Put all ingredients in blender and mix till smooth. Will take at least two-three minutes and alternate very fast and slow.

Rum Custard

1 quart vanilla soymilk
1/4 cup arrowroot
1/4 cup agar
2 Tbl. Rum
1/2 cup maple syrup

1. Put all but 1/4 cup of soy milk in pot with agar and slowly heat to dissolve agar. Should take about 5 minutes.
2. Dissolve arrowroot in 1/4 cup soy milk.
3. Slowly stir into pot till thickened.
4. Stir in maple syrup.
5. Put into freezer or refrigerator to cool and set.

Assembling your Trifle

1. Layer One: Break up your cake into small pieces and lay in bottom of bowl.
2. Spread with raspberry jam.
3. Put in layer of whipped cream
4. Sprinkle with 3/4 pt. fresh raspberries
5. Put in another layer of cake
6. Sprinkle with 1/4 cup sherry (if desired)
7. Spread out the package of defrosted frozen raspberries
8. Spread a layer of whipped cream
9. Put in another layer of cake
10. Sprinkle with 1/4 cup of sherry
11. Press down as much as you can and let sit for 5 to 10 minutes
12. Spread out Rum Custard
13. Spread last layer of whipped cream
14. Garnish with rest of raspberries and some mint if you like.