

# THE CULINARY

## Playground



## Patriotic Berry Trifle

### Silver White Cake

*makes 1 layer*

1 cup flour  
3/4 cup sugar  
1  $\frac{1}{2}$  teaspoons baking powder  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon vanilla  
2 egg whites  
 $\frac{1}{4}$  cup shortening  
 $\frac{1}{2}$  cup milk

Heat oven to 350 degrees.

Grease and flour an 8" round pan.

Beat flour, sugar, baking powder, salt, shortening and  $\frac{1}{4}$  cup milk in bowl on medium speed for 2 minutes.

Add the remaining milk, vanilla, egg whites and beat 2 minutes more on high being sure to scrape the sides of bowl as necessary. Pour batter into pan.

Bake 25 minutes or until a wooden toothpick inserted into the center comes out clean.

### Fruit

10 strawberries, rinsed, patted dry and sliced thin

$\frac{1}{2}$  cup blueberries, rinsed and patted dry

2 tablespoons simple syrup (to make: combine 2 parts sugar to 1 part boiling water, stir until dissolved)

Add prepared berries to a bowl and pour cooled simple syrup over them. Stir gently and let sit for at least 20 minutes, stirring occasionally.

### Pudding

$\frac{1}{2}$  box ( $\frac{1}{4}$  cup) Jello Instant Pudding, Vanilla

1 cup milk

Combine pudding mix and milk in bowl. Whisk for 2 minutes. Set aside.

# Patriotic Berry Trifle

Choose a clear medium sized bowl. Crumble  $\frac{1}{4}$  of the cooled cake in the bottom of bowl. Add half the berries and some of the juice on top of cake. Layer half the pudding on top of fruit. Repeat layers by crumbling  $\frac{1}{4}$ - $\frac{1}{2}$  of cake, adding remainder of berries and juice (reserve a few berries for garnish) and then the pudding. Left over cake can be crumbed on top and then garnished with a few berries.