

Trifle

President George Washington and Martha Washington

Sponge cake, Naples biscuit, or jelly roll, cut into slices

1/2 cup white wine, sherry, or brandy

1 pint whipping cream

1 Tablespoon sugar rich custard

Candied fruits and angelica for decorations

Rich Custard

1 quart milk, scalded

1/2 cup cold milk

1/2 cup sugar

Pinch salt

6 eggs, whole

1/4 teaspoon vanilla or almond extract

Scald 1 quart milk; add 1/2 cup sugar and a pinch of salt. Beat 6 whole eggs and add cold milk to them. Stir and gradually add to the hot milk mixture. Cook in top of double boiler until custard coats the spoon. When cold, add the flavoring.

Line the bottom and sides of a deep dish with slices of sponge cake, Naples biscuit, or jelly roll. Wet them with 1/3 cup wine and fill the dish nearly to the top with prepared rich boiled custard.

Season 1/2 pint of heavy cream with 1 Tablespoon wine and 1 Tablespoon sugar; whip to a froth and lay it on the custard. Cover and decorate with the remaining 1/2 pint whipped cream, preserves of any kind, candied fruits, and angelica.