

# Lemon Rum Cake Trifle

Serves: 8-10 Prep Time: 60 min Cool Time: 4 hours

- 18 slices Matthews 1812 House Lemon Rum Sunshine Cake  
(½" thick slices - approx. ½ bundt cake)
- ⅓ cup sherry (drinkable, medium sweetness)
- ½ cup unsalted butter
- 2 tsp lemon rind
- ½ cup fresh lemon juice, strained
- ¾ cup sugar
- 1 pinch of salt
- 2 eggs
- 2 egg yolks
- 1 cup heavy cream, whipped
- 2 cups fresh mixed berries, sliced

Drizzle the sherry evenly over the slices of cake. Set cake aside while you make the lemon filling.

**Filling:** In a small saucepan over low heat, combine the butter, lemon rind and lemon juice. After the butter melts, add the sugar and salt. Stir to dissolve. Remove the saucepan from the heat. In a small bowl, combine the eggs and egg yolks. Whisk briefly and add to the warm butter mixture. Return pan to heat, increase to medium, and whisk until the mixture thickens enough to coat the back of a spoon. Do not boil. Remove pan from heat and cool - whisking occasionally so that a "skin" doesn't form on top.

When the lemon filling is cool, whisk in ¾ of the whipped cream.

Arrange 6 slices of the Lemon Rum Cake in the bottom of an 8" trifle or souffle dish. Spoon one third of the lemon filling over the slices, spreading it to the sides of the dish. Layer in ⅓ of berries. Place 6 more slices of cake in the bowl, followed by another third of the filling, and then more berries. Repeat with the last 6 cake slices and the remaining filling. Top the trifle with the reserved whipped cream, smoothing and swirling it over the surface. Sprinkle with berries.

Cover the trifle with plastic wrap and refrigerate at least four hours to allow the flavors to meld. Remove from the refrigerator one hour before serving. Serve at room temperature. As an alternative, cube the cake and layer into wine glasses to make single servings.

