

## STRAWBERRY TRIFLE

1 CAPITOL CAKE Pound Cake, cut into cubes

2 pints fresh strawberries

dash of salt

3 drops of red food coloring

sugar

1 cup heavy whipping cream

1 trifle bowl

1 tablespoon lemon juice

1/4 cup Port

1 1/2 tablespoons cornstarch  
sprigs of mint

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Wash and hull strawberries. Reserve half a dozen whole strawberries for garnish. Puree half of the remaining strawberries in blender and set aside. Slice remaining strawberries in half and sweeten with 1/4 cup sugar and set aside.

In a medium saucepan thoroughly mix together 6 tablespoons sugar, 1 1/2 tablespoons cornstarch, 1 tablespoon lemon juice, and a dash of salt. Stir in pureed strawberries. Cook over low heat, stirring constantly, until the mixture is thickened and clear. Cool this mixture.

Beat 1/2 cup of the heavy whipping cream until stiff peaks form. Fold the whipped cream, 2 tablespoons of Port or Sherry and 3 drops of red food color into the cooled strawberry mixture.

To assemble trifle, place 1/2 of the cake cubes in a layer on the bottom of the trifle bowl. Sprinkle cake with 2 tablespoons of Port or Sherry. Spoon 1/2 of the sliced strawberries onto the cake. Spoon 1/2 of the strawberry cream mixture over the sliced strawberries. Repeat with remaining cake, strawberries and cream mixture. Cover and refrigerate for several hours. Shortly before serving, whip the remaining heavy cream and garnish the trifle with the whipped cream, reserved whole strawberries, and sprigs of mint.

Makes 6 - 8 servings