

Shenandoah Vineyards

CHOCOLATE RASPBERRY TRIFLE

Chocolate Sponge Cake (below)
2/3 Cup heavy cream whipped stiff
Custard Sauce (below)
2 Cups Raspberry Jam

1 quart raspberries
Shenandoah Vineyards Black Muscat
Hot Fudge Sauce, cooled (below)

SPONGE CAKE

7 Eggs plus 2 Egg Yolks
1 Cup Sugar
1 Teaspoon Vanilla
1 Cup sifted All-Purpose Flour

2/3 Cup Cocoa Powder
¼ Teaspoon Salt
3 Tablespoons Unsalted Butter (melted)

Preheat oven to 350°, butter and flour three 9-inch pans
Place eggs, sugar, and vanilla in bowl of an electric mixer, and place the bowl in a pan of hot water over low heat. Stir by hand until the eggs are just warm and the sugar has melted. Place the bowl on the mixer and beat at medium speed for 9 minutes. The mixture should be very thick and quadrupled in size. Sift together the flour, cocoa and salt. Fold in the eggs in three portions. Rapidly fold in butter, then pour into pans. Bake for 30 – 40 minutes or until a toothpick inserted in the center of the cake comes out clean. Remove from oven and cool briefly. Remove cake from pans.

CUSTARD

2 Boxes French Vanilla INSTANT pudding
2 Cups sour cream

2 Cups Half & Half

Mix all ingredients together. Use immediately.

HOT FUDGE SAUCE

5 Tablespoons unsalted butter
½ Cup cocoa powder
2 squares unsweetened chocolate

½ Cup evaporated milk
¾ Cup granulated sugar
1 Teaspoon vanilla

In a small saucepan, melt the butter. Remove from the heat, add the cocoa and whisk until smooth. Stir in the chocolate, sugar, and evaporated milk. Bring to a boil over medium heat, stirring constantly. Remove from heat at once and stir in a pinch of salt. Cool briefly, then stir in vanilla.

TRIFLE ASSEMBLY

Place cake layer in bottom of clear glass bowl. Drizzle **Black Muscat** over cake. Spread a layer of raspberry jam over cake and 1/3 of the Fudge Sauce. Place next layer in bowl, drizzle with **Black Muscat**, half the raspberry and half the custard. Top with remaining cake layer, drizzle with **Black Muscat**, raspberry jam, remaining custard, remaining raspberry, fudge sauce and top with whip cream.