**English Trifle**

**DAY ONE:**

**Yellow Cake Ingredients:**

6 tbsp. butter, softened

1 ½ eggs, beaten

1 ¼ c. flour

1 ¼ tsp. baking powder

¼ tsp. salt

¾ cup + 2 tbsp. sugar

¾ tsp. vanilla

½ c. + 2 tbsp. milk

**Instructions:**

* Make sure rack is in the center of the oven.
* Preheat oven to 375 degrees.
* Prepare one 9- inch cake pan by cutting a waxed paper circle to fit the pan. Lay the circle in the pan.
* In a medium-sized bowl, stir together flour, baking powder, and salt and set aside.
* In the large mixer bowl, beat butter on medium speed for 30 seconds.
* **Gradually** add sugar, beating until mixture is light and fluffy, about 2 minutes. Stop the mixer periodically to scrape the sides of the bowl.
* Add half of the eggs and beat for bout 30 seconds. Add second half of the eggs and beat for 30 seconds.
* Beat in the vanilla.
* Add 1/3 of the flour mixture, mix on low speed. Add 1/3 of the milk, mix on low speed. Repeat in thirds until flour and milk is all used. ALWAYS mix on low speed and only mix until just combined.
* Pour into prepared pan.
* Bake for 20 – 25 minutes or until a toothpick inserted near the center comes out clean.
* Cool for 10 minutes on wire rack.
* Run a butter knife around the edge of the pan to loosen the cake. Invert pan to remove cake onto foil large enough to completely cover cake.

**DAY TWO**

**Pudding Instructions:**

Make pudding according to directions on package.

**Whipped Cream Instructions:**

2 c. heavy cream

4 tbsp. confectioner’s sugar

1 tsp. vanilla extract

In a medium-sized bowl, add all ingredients and beat with electric hand mixer on high until soft peaks form.

**Trifle Assembly Instructions:**

* Spread cake with 2 tbsp. jam.
* Cut cake up into 1-inch pieces.
* Place the cake pieces jam side up along the bottom and sides of a casserole dish, preferably glass for a nice presentation..
* Remove 6 berries from bag. Layer half of a bag of frozen fruit over the cake. If using strawberries, slice before using.
* With a rubber spatula, gently spread pudding over the fruit.
* Using a piping bag, or plastic bag with a hole cut in the corner, pipe whipped cream decoratively over the top.
* Garnish with 6 berries.
* Refrigerate until ready to serve.

**Bubble and Squeak**

**Ingredients:**

* 1/3 medium head cabbage, sliced
* 2 slices bacon, diced
* 2/3 onion, thinly sliced
* 2/3 cup cubed cooked ham
* 2 teaspoons butter
* 2 potatoes – micro-baked, cooled and thinly sliced
* 1/4 teaspoon paprika

## Directions:

* Scrub potatoes with vegetable brush under cold water.
* Microwave potatoes for 6 – 8 minutes on 80% power or until cooked through
* Let potatoes cool for 5 minutes, peel, and slice thinly.
* In medium saucepot, cook cabbage in a small amount of water for about 5 minutes, or until tender. Drain, and set aside.
* In the electric skillet, cook bacon and onion until onion is soft and bacon is cooked.
* Add ham, and cook until heated through.
* Add butter
* Mix in the cooked cabbage and potatoes.
* Season with paprika, stir and taste.
* If necessary, add salt, and pepper. Cook until browned on bottom, turn, and brown again.

**Irish Soda Bread**

**Ingredients:**

* Nonstick vegetable oil spray
* 2 cups flour
* 5 tablespoons sugar, divided
* 1 1/2 teaspoons baking powder
* 1 teaspoon salt
* 3/4 teaspoon baking soda
* 3 tablespoons butter, cut into cubes
* 1 cup buttermilk
* 2/3 cup raisins



**Directions:**

* Preheat oven to 375°F.
* Spray 8-inch-diameter cake pan with nonstick spray.
* Whisk flour, **4** tablespoons sugar, baking powder, salt, and baking soda in large bowl to blend.
* Add butter.
* Using pastry blender, cut in butter until coarse meal forms.
* Make well in center of flour mixture.
* Add buttermilk.
* Gradually stir dry ingredients into milk to blend.
* Mix in raisins.
* Using floured hands, shape dough into ball.
* Transfer to prepared pan and flatten slightly (dough will not come to edges of pan).
* Sprinkle dough with remaining 1 tablespoon sugar.
* Bake bread until brown and tooth pick inserted into center comes out clean, about 40 minutes.
* Cool bread in pan 10 minutes. Transfer to rack. Serve warm or at room temperature.

**Chocolate Chip Scones**

**Ingredients**

2 cups [flour](http://www.joyofbaking.com/flour.html)

¼ cup [sugar](http://www.joyofbaking.com/sugar.html)

1 ¼ [teaspoon](http://www.joyofbaking.com/SconesChocChip.html) [baking powder](http://www.joyofbaking.com/bakingsoda.html)

¼ teaspoon [baking soda](http://www.joyofbaking.com/bakingsoda.html)

¼ teaspoon salt

½ cup unsalted [butter](http://www.joyofbaking.com/Butter.html), cold and cut into pieces

½ cup chocolate chips

½ cup dried cranberries

1 teaspoon [vanilla](http://www.joyofbaking.com/Vanilla.html)

¾ cup buttermilk

**Directions**

* Preheat oven to 400 degrees F and place rack in middle of oven
* Line a baking sheet with parchment paper
* In a large bowl, whisk together the flour, [sugar](http://www.joyofbaking.com/SconesChocChip.html), baking powder, baking soda and salt
* Cut the butter into small pieces and blend into the flour mixture with a pastry blender (The mixture should look like coarse crumbs.)
* Stir in the chocolate chips and dried cranberries
* In a separate, small bowl whisk together the buttermilk and vanilla extract and then add to the flour mixture
* Stir just until the dough comes together- Do not over mix the dough.
* Transfer to a lightly floured surface and [knead](http://www.joyofbaking.com/other/glossaryHP.html#knead) dough gently four or five times and then pat the dough into a circle that is about 7 inches round and about 1 ½ inches thick
* Cut this circle in half, then cut each half into 4 pie-shaped wedges (triangles)
* Place the scones on the [baking sheet](http://www.joyofbaking.com/SconesChocChip.html)
* Brush the tops of the scones with a little milk
* Bake for about 15 to 20 minutes or until golden brown and a toothpick inserted in the middle comes out clean
* Remove from oven and place on a wire rack to cool
* Makes 8 scones