

Strawberry Shortcake Trifle

Disney's Contemporary Resort

Chef Mickey's



Ingredients

- 4 pints Fresh Strawberries
- 3 ounces Sugar
- 2 ounces Grand Mariner
- 1 Yellow Cake (9" Round) (Recipe below)
- 1 quart Heavy Cream
- 1 ounce Powdered Sugar
- 1 tsp Vanilla

Directions for Cake Topping

1. Slice strawberries and gently mix in a bowl with sugar and Grand Mariner.
2. Let sit for 20 minutes. Add the heavy cream, powdered sugar and vanilla to a mixer.
3. Whip until you have soft peaks. Dice the yellow cake into 3/4 inch cubes and place in the bottom of a trifle or glass bowl. Add strawberry mixture over the top of the cubed cake. Top with whipped cream.
4. Decorate with white chocolate shavings and fresh whole strawberries.

Ingredients for Yellow Cake

- 2 cup Cake Flour (not self-rising)
- 2-1/4 tsp Baking Powder
- 1/2 tsp Salt
- 1/2 cup Unsalted butter, softened
- 1 cup Sugar
- 3 large Eggs
- 2 tsp Vanilla
- 3/4 cup Whole Milk

Directions

1. Preheat oven to 350 F. Butter and flour pan. Sift together flour, baking powder and salt into a bowl.
2. Beat butter and sugar with an electric mixer at medium-high speed until the mixture is light 3 to 5 minutes.
3. Add in eggs, one at a time, then add vanilla, and beat about 5 minutes until mixture is smooth.
4. Add 1/3 of the flour slowly, the 1/2 of the milk. Repeat and end with flour.
5. Mix just enough to make batter smooth and spread evenly in pan.
6. Bake cake in middle of oven until it begins to pull away from sides of pan and a tester comes out clean, 20 to 25 minutes.
7. Cool 5 minutes in pan, then invert onto a rack and cool completely.
8. Makes 1 (13- by 9-inch) cake or 2 (8- or 9-inch) round cakes.

