

Classic Sherry Trifle

Yield: 12 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/best-christmas-sherry-trifle-recipe>

Ingredients:

- 6 large egg whites room temperature
- 1/2 cup powdered sugar 3 oz, 85g
- 4 large egg yolks
- 2 teaspoons vanilla
- 2/3 cup all purpose flour 3.5 oz, 95g
- powdered sugar More, for sprinkling
- 3 cups whole milk 24 oz, 710 ml
- 4 large eggs
- 3 large egg yolk
- 1/2 cup granulated sugar 4 oz, 115g
- 1 tablespoon vanilla extract
- 1/2 cup seedless raspberry preserves 6 oz, 170g
- 3/4 cup sherry wine 6 oz, 177 ml
- 2 cups heavy cream 16 oz, 473 ml
- 1/4 cup powdered sugar 1 oz, 30g
- 1 tablespoon vanilla

Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 38 grams
3. Cholesterol: 265 milligrams
4. Fat: 24 grams
5. Protein: 9 grams
6. SaturatedFat: 14 grams
7. Sodium: 200 milligrams
8. Sugar: 27 grams

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