

Cherry Trifle

Ingredients:

250g Chuckles, roughly crushed

Vanilla Sponge:

2 ½ cups of Cassava Flour

2 tsp Bicarbonate Soda

1tsp Baking Powder

1 ½ cups Organic Brown Sugar

½ cup Coconut Oil

1 ½ cup Almond Milk

½ cup Unsweetened Applesauce

2 tsp Apple Cider Vinegar

1tsp Vanilla Extract

¼ cup Water

Coconut Whip:

2 cans full-fat coconut milk (chilled in the fridge overnight)

3 cups icing sugar

1 tsp vanilla extract

Lemon Custard:

1 cup of Cashews, Soaked overnight

1 cup Salted Almonds (ours were from Almond Breeze)

1/4 cup Cocoa Butter, melted

4 Lemons Juiced and Zest Grated

¼ tsp Turmeric Powder

Cherry Compote:

3 cups Fresh Cherries

3tbsp ClemenGold Juice (Can sub in Orange Juice)

¼ tsp Freshly Grated Ginger

¼ tsp Ground Cinnamon

Instructions:

Vanilla Sponge Cake:

1. Preheat oven to 180 degrees Celsius.
2. In a large bowl combine your flour, bicarbonate soda, baking powder, and sugar.
3. Whisk gently.
4. In a separate mixing bowl, cream your sugar and coconut oil together until light and fluffy. Add the almond milk, applesauce, vinegar, and vanilla, making sure that all the ingredients are fully combined.
5. Using a baking spatula fold in your wet ingredients into the dry ingredients, being careful not to overmix and cause the mixture to collapse.
6. Line 2 20cm cake tins with baking paper and pour batter evenly between the 2. Bang them on the counter a few times to even out the batter.
7. Bake on the centre rack for 35-40min or until a toothpick comes out clean.

8. Once the cakes are done baking remove them and let them cool in their tins.
9. Once they are completely cooled remove from the tins and place on a wire rack/plate for icing.

Coconut Whipped Cream:

1. Make sure your coconut milk has been chilled overnight.
2. To make the coconut whip add the ingredients to the bowl of a standing mixer. Sift in the powdered sugar for a smoother texture and mix on high until the mixture forms soft peaks.

Cherry Compote:

1. In a medium-size saucepan add your cherries; ClemenGold juice and spices, and bring to a boil.
2. Once boiling, reduce the heat to a simmer and using a wooden spoon muddle the fruit and mash some berries. You don't want to mash them all, some variety is always nice.
3. Continue cooking over medium heat for 10 – 15min.
4. Remove from heat and transfer to a glass jar/bowl and refrigerate.
5. Let the mixture cool thoroughly before using, this will allow it to thicken slightly.

Lemon Custard Filling:

1. Once your cashews have soaked (they will look slightly discoloured) place all your filling ingredients in a high-speed food processor and blend until smooth.
2. This takes longer than you think. Don't worry your cashew mixture will start off a little grainy. Keep blending until you have a completely smooth consistency.

To Assemble:

1. Begin with a layer of vanilla sponge, spoon on an even layer of lemon custard filling followed by cherry compote and coconut whipped cream. Top with crushed chuckles.
2. Repeat again, finishing off with a few fresh cherries and crushed chuckles.
3. Refrigerate for 1 hour before serving. If refrigerated longer, let the mixture stand at room temperature for 10min before serving.