

# Laura and Gabby's Kid-riffic Berry Trifle

by [Kimberly McKittrick](#) on [August 8, 2010](#)

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Last Thursday, Laura Heinlein and Gabby Moorhead from [Grand Central Bakery](#) joined us at the market for a packed kids' cooking class. A couple dozen children helped tear up cupcakes, smash raspberries into sauce, and whip cream in mason jars (add cream and a couple of marbles to the jar, and shake until whipped). They then layered the cake, berries and cream into glasses to make their own individual servings of berry trifle.

As Piper Davis, co-author and co-owner of Grand Central Bakery says in [The Grand Central Baking Book](#), "Trifle is a dessert that begs for the cook's personal touch. Feel free to improvise, embellish, and generally take artistic license with this recipe."



## Kidd-Riffic Berry Trifle

*Makes 4 individual trifles*

- 4 plain vanilla cupcakes (from The Grand Central Baking Book's Glazed Vanilla Bundt Cake recipe) or 1/2 of a pound cake
- 2 pints fresh berries, such as blackberries, strawberries, raspberries or marionberries
- 1/2 cup plus 2 tablespoons powdered sugar
- 1/2 pint (1 cup) whipping cream

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- 1/2 teaspoon pure vanilla extract



Prepare cake: With adult

supervision, cut the cupcakes into small cubes. Set aside.

Prepare berry sauce: Check the berries for any leaves or stems. Put aside 1 pint of berries for trifle assembly. Combine the other pint of clean berries with 1/2 cup powdered sugar in a medium-sized bowl. Take a potato masher or large spoon and mash the fresh berries into a thick sauce. Set aside for at least 10 minutes.

Prepare whipped cream: In a clean metal bowl, whip the cream with 2 tablespoons powdered sugar and vanilla until it holds soft peaks.

Assemble the trifle: Arrange half of the cake pieces on the bottom of four clear juice glasses or jam jars. Pour half of the sauce equally over all the cake, then spread half of the whipped cream over the cake. Cover with a layer of fresh berries. Repeat the entire process again. You may cover the trifle with plastic wrap and refrigerate up to 2 hours before serving or enjoy immediately.





Thanks to Sidhu Farms, Hayton Farms and Alm Hill for providing blackberries and raspberries for the trifle, and to [Jamie Oliver Food Revolution-Seattle](#) for bringing Gabby and Laura to our market to teach our community's children to enjoy cooking for themselves.

*Photos by Kimberly McKittrick*