

Add condensed milk and vanilla and beat until incorporated. Reduce speed to slow and slowly add the flour and then the cornstarch. Beat until incorporated. Divide the dough into 4 balls, wrap in plastic wrap and chill in refrigerator for 1 hour, or until firm. Lightly flour a work surface and roll out the dough to a 1/4" thickness. Keep lifting the dough and, if it sticks to the surface, sprinkle with a little more flour. Preheat oven to 300 degrees F using a 2 1/2" round cookie cutter, cut out circles of dough, or use a knife to cut dough into 2" squares. Place on a non-stick or lightly buttered cookie sheet, and replace in the refrigerator to chill, about 15 minutes. Place rack in the middle of the oven. Place cookies in the oven for 15 to 20 minutes. The cookies should color only slightly. Cool completely.

STRAWBERRY LEMON TRIFLE

Makes 10 to 12 servings.

This is the traditional method for making a trifle.

Genoise Layer:

- 4 large eggs
- 1 pinch salt
- 2/3 cup sugar
- 1/2 cup cake flour
- 3 tablespoons cornstarch

Lemon Filling:

- 3/4 cup lemon juice
- 1 cup sugar
- 1 stick butter
- 6 egg yolks
- 1 1/4 cups whipping cream

Strawberry Syrup:

- 1/2 cup water
- 1/2 cup sugar
- 1 pint strawberries
- 1 tablespoon kirsch
- 1 cup toasted sliced almonds
- 2 pints strawberries
- 1 cup whipping cream for finishing

For the Genoise: Preheat oven to 350F. Break the eggs into the bowl of an electric mixer and whisk in salt, then sugar. Place the bowl over a pan of simmering water and whisk until just lukewarm. Whip by machine until cold and increased in volume, about 4 to 5 minutes. Mix cake flour and cornstarch. Sift over egg foam in 3 or 4 additions, folding it in with a rubber spatula. Pour the batter into a buttered paper-lined 10" round pan and level it off. Bake the Genoise layer about 30 minutes until it is well risen, golden and beginning to shrink away from sides. Unmold immediately and cool on rack. Bake and cool the Genoise layer.

For the Lemon Filling: Combine lemon juice, sugar and butter in a non-reactive saucepan. Bring to boil over low heat. Whisk yolks in a bowl and whisk in 1/3 mixture. Return remaining lemon mixture to a boil over low heat and whisk in yolk mixture.

Continue cooking several minutes, whisking constantly, until thickened and just at a boil. Pour into a bowl, press plastic wrap against surface and chill. Immediately before using, whip cream and fold into lemon curd.

For the Strawberry Syrup: Combine water and sugar in a saucepan and bring to a boil. Rinse, hull and puree strawberries. Add puree and kirsch to syrup off the heat. Strain and chill. To assemble, rinse remaining berries. Cut Genoise into thin vertical slices. Place a layer of cake slices in a glass serving bowl. Moisten cake with syrup and strew with 1/4 each of the sliced berries, almonds and jam. Spread with 1/4 of the lemon filling. Repeat with remaining ingredients, ending with a layer of cake slices and syrup. Whip remaining cream and spread half on the trifle. Decorate border with remaining cream (pipe with a star tube) and reserved strawberries. Chill until serving time.

TRIFLE

Makes about 10 to 12 servings.

If you're in a hurry, a pound cake can be substituted.

Sponge Cake:

- 2 eggs separated
- 1 cup sugar
- 6 tablespoons hot water
- 1/4 teaspoon lemon extract
- 1 cup flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt

Boiled Custard:

- 3 eggs
- 1/4 cup sugar
- 1/8 teaspoon salt
- 2 cups milk, scalded
- 1/2 teaspoon vanilla

Trifle:

- 1 (1 pound) jar raspberry jam
- 4 cups strawberries, washed and hulled
- sugar
- 6 tablespoons sweet sherry
- 1 cup whipping cream, whipped
- slivered almonds

Beat 2 egg yolks until thick and lemon-colored. Add 1/2 cup sugar gradually and continue beating. Slowly add hot water, then add remaining 1/2 cup sugar and lemon extract. Beat 2 egg whites until stiff and fold in. Sift flour with baking powder and 1/4 teaspoon salt. Turn batter into ungreased 9" square cake pan and bake at 350 degrees F for 25 minutes. Invert pan on rack and let stand until cake is cold. Loosen with spatula and remove from pan.

Meanwhile, to make custard, beat 3 eggs lightly. Add 1/4 cup sugar, and 1/8 teaspoon salt. Add milk, stirring constantly. Cook, stirring, in top of double boiler over hot, not boiling, water until mixture coats spoon, about 7 to 10 minutes. Add vanilla and cool.