

John Scalzi's Girl Scout Cookie Trifle

10 ounces pound cake
1 pack shortbread Girl Scout Cookies
1 pack Girl Scout "dulce de leche" cookies, crumbled
4 Tablespoons raspberry jam
1 cup blanched almonds, toasted
1-cup medium dry sherry
¼-cup brandy
2 Tablespoons superfine sugar
2 cups frozen peaches thawed

Cut the pound cake into 1 inch thick slices and coat them with the raspberry jam. Place 2-3 of the cake sliced, jam side up in the bottom of a glass serving bowl. Crumble one pack of shortbread cookies and top over pound cake. Cube the remaining cake into 1 inch cubes and scatter over the slices. Sprinkle ½ of the toasted almonds on top.

Pout the sherry and brandy over and let the mixture sit for 30 minutes at room temperature. In a large chilled bowl, whip the cream until slightly thickened. Add the sugar and continue to whip until stiff peaks form.

Place 1/2 of the peaches over the cake and crumbled cookies. Spread the custard over the top. Gently smooth half of the whipped cream over the custard. Top with more peaches and raspberries for a garnish and decorate with crumbled dulce cookies and slivered almonds

Custard Sauce

To make about 1 1/2 cups sauce

1-tablespoon sugar
1 1/2 cups milk
1 egg yolk
2 teaspoons cornstarch
1/2 teaspoon vanilla extract

In a heavy 1- to 1 1/2-quart saucepan, combine 1/4 cup of the milk and the cornstarch, and stir with a whisk until the cornstarch is dissolved. Add the remaining 1 1/4 cups of milk and the sugar, and cook over moderate heat, stirring, until the sauce thickens and comes to a boil. In a small bowl break up the egg yolk with a fork and stir in 2 or 3 tablespoons of the sauce. Then whisk the mixture back into the remaining sauce. Bring to a boil again and boil for 1 minute, stirring constantly. Remove the pan from the heat and add the vanilla.