



Piña Colada Trifle

with Pineapple & Coconut Pudding



2h



2 Servings

We're booking a one-way ticket for our sweet tooth to sandy beaches and crystal clear, blue waters. Trifle is a traditional UK dessert, but we're adding our favorite tropical flavors. This layered dessert features buttery homemade cake, creamy coconut-lime pudding, fresh pineapple, and toasted coconut. This piña colada trifle is so good that you won't even miss the rum! (2-p plan serves 4; 4-p plan serves 8.)

What we send

- 2 (1 oz) unsweetened, shredded coconut ¹⁵
- 2 (¾ oz) coconut milk powder ^{7,15}
- 2 (1 oz) sour cream ⁷
- 5 oz granulated sugar
- 5 oz all-purpose flour ¹
- ¼ oz baking powder
- ¼ oz baking soda
- 1 lime
- 3 oz vanilla pudding mix ^{7,17}
- ½ lb fresh pineapple

What you need

- 4 Tbsp unsalted butter, plus more for greasing ⁷
- 1 large egg ³
- vanilla
- kosher salt
- 1½ c milk ⁷

Tools

- small skillet
- 8-inch cake pan
- microplane or grater

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 660kcal, Fat 30g, Carbs 89g, Proteins 11g



1. Toast coconut

Preheat oven to 350°F with a rack in the center. Transfer **all of the coconut** to a small skillet. Cook over medium-low heat, stirring, until lightly toasted, 1-2 minutes (watch closely). Transfer toasted coconut to a plate. Wipe out skillet.



4. Bake cake

Pour **batter** into prepared cake pan. Bake on center oven rack until a toothpick inserted in the center comes out clean, 20-25 minutes. Cool on a baking rack for 20 minutes before turning **cake** out onto the baking rack to finish cooling completely, about 1 hour.



2. Start cake batter

In a small bowl, whisk to combine **3 tablespoons coconut milk powder** and **¾ cup hot water**; set aside for step 3. Melt **4 tablespoons unsalted butter** in same skillet over medium heat; pour into a large bowl to cool slightly. To bowl with butter, whisk in **1 large egg, all of the sour cream, all but 2 tablespoons of the toasted coconut, ½ cup granulated sugar, and 1 teaspoon vanilla**.



5. Make pudding

Meanwhile, finely grate **zest from half of the lime**; set aside for step 6. Squeeze **juice from half of the lime** into a medium bowl; add **vanilla pudding mix, remaining coconut milk powder, 1½ cups milk, and ½ teaspoon salt**; whisk until smooth. Chill pudding in the refrigerator until step 6 (it will thicken as it chills).



3. Finish cake batter

To bowl with **batter**, add **coconut milk mixture, all but 1 teaspoon flour, all of the baking powder, ½ teaspoon baking soda, and ¾ teaspoon salt**; whisk until combined with no visible traces of flour. Grease the bottom and sides of an 8-inch cake pan with **butter**, then add **remaining 1 teaspoon flour**; tilt to dust bottom and sides, then tap out any excess.



6. Assemble trifles & serve

Once **cake** is cooled, break into ½-inch pieces. Cut **pineapple** into ½-inch pieces. Divide half of the cake among 4 (8 oz) jars or glasses. Divide **half of the pudding** among the jars, then top with half of the pineapple. Top with remaining cake. Spoon remaining pudding over top, followed by remaining pineapple. Sprinkle **lime zest** and **remaining toasted coconut** on top. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**