

# Christmas Wine Cake Trifle

...from the kitchen of Southern Charm Winery

*christmas (cranberry) wine cake*

- 1 box white Cake Mix
- 6 oz. Blackberry Fusion jello mix
- 4 eggs
- 3/4 c. oil or applesauce
- 1 c. Southern Charm Christmas in Dixie wine

- \* Pre-heat oven to 325°
- \* Mix cake mix and jello mix - set aside
- \* Beat eggs; add oil/applesauce & wine
- \* Add cake mixture; beat well
- \* Pour into greased & floured Bundt Cake pan
- \* Bake at 325° for 1 hour or until done
- \* Cool completely.

*cranberry-clementine sauce*

- 4 clementines or 2 oranges
- (2) cans Whole Berry Cranberries
- 1/2 cup sugar
- 2 tbsp lemon juice

- \* Using a vegetable peeler, remove a 5x1 inch strip of peel from a clementine; place peel in a 4-qt saucepan. Peel clementines, and holding fruit over bowl to catch juices, cut segments away from membrane; cut segments in half and place in bowl. Set aside.
- \* Add cranberries and sugar to saucepan. Bring to a boil; reduce heat. Simmer, uncovered, for 10 minutes or until mixture is thickened.
- \* Transfer cranberry mixture to bowl with clementines. Add lemon juice and stir gently.
- \* Cool slightly. Cover and chill.

*Trifle Assembly*

You will need:

- trifle dish or glass bowl
- cranberry wine cake
- cranberry-clementine sauce
- large tub Cool Whip

- \* Cut cake in bite size pieces
- \* Place layer of cake in bottom of trifle/bowl
- \* Add layer of cranberry-clementine sauce over cake
- \* Add layer cool whip over cranberry-clementine sauce
- \* Add another layer of cake
- \* Spoon cool whip over top cake layer; add any remaining sauce in center.
- \* Refrigerate until ready to serve

