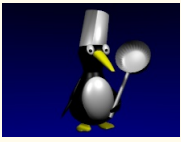


Trifle



Categories: Desserts

Yield: 1 Large bowl

Ingredients

Amount	Ingredient	Preparation
UL	Sponge cake	
1 packet	Raspberry or strawberry jelly	
1 can	Canned peach slices	
500 ml	Custard	
250 ml	cream	
UL	Chocolate	grated
UL	Strawberries or raspberries	

Instructions

A glass bowl looks best as you can see the layers.
Drain a can of peaches reserving the juice. Place peaches at the bottom of the bowl. I sometimes chop them up first as this is easier when you are dishing up.
Break up sponge and place in bowl.
Make up jelly according to instructions but use a bit less water and add the fruit juice once the crystals have dissolved.
Pour over sponge. I like the sponge nice and moist.
Pour over the custard. If you have made your own and it is still warm cover with gladwrap at this stage and put in fridge to cool and set. Covering will stop a skin forming on custard.
If you have a large bowl and want to make it look extra good you can repeat the fruit, sponge/jelly, custard layers.
I usually whip the cream till stiff but not too stiff. I add the cream layer closer to the serving time usually as I have often made the trifle in the morning for serving in the evening. A couple of hours before is fine.
Decorate with almond slivers and/or grated chocolate or berry fruit