

# Traditional English Trifle

## Ingredients

12 ounces/sponge cake (or pound cake; halved and cut into thick slices)

3 tablespoons sweet sherry

2 cups unflavored English gelatin

10 ounces fresh strawberries (or raspberries; if frozen, defrosted)

10 ounces fresh blueberries

4 cups thick custard

2 cups whipping cream (thickly whipped)

Garnish: sliced strawberries or whole raspberries

Garnish: toasted flaked almonds)

## Method

Gather the ingredients.

Line the bottom of the trifle bowl or glasses with the cake slices. Sprinkle with the sherry and leave to soak for 5 minutes.

If using fresh strawberries, slice thickly (reserve a few for decoration), if using previously frozen, leave whole. Lay the fruit evenly over the cake. Press down lightly with a fork to release the juices.

Pour the liquid gelatin over the fruit and sponge to cover. Place the dish into the refrigerator and leave until the gelatin is set.

Once set, spoon a thick layer of custard on top. Place the dish into the refrigerator and leave until the custard is set.

Add another layer of cake slices. Sprinkle with the sherry and leave to soak for 5 minutes. Lay the blueberries evenly over the cake. Spoon a thick layer of custard on top. Place the dish into the refrigerator and leave until the custard is set.

Finish with a thick layer of whipped cream either spooned over or piped using a piping bag.

Decorate with strawberry slices or raspberries and toasted flaked almonds, if using.

Serve and enjoy!

