



Alcohol Free Trifle

Culinary Love Recipe

Ingredients

- 1 jam roll
- 1 jelly mix
- 1 tin of SPC two fruits
- vanilla custard
- coconut
- whipped Cream
- glazed cherries

Method

1. Break up the jam roll and line the bottom of a large serving bowl with it.
2. Make up the jelly as per packet instructions. Pour 1/2 over the jam roll, til just absorbed. (either disregard remainder of jelly or set it separately for later enjoyment). Place serving bowl in the fridge until set. (keeping the other half of the jelly in the fridge with it will help to see when your trifle base is set).
3. Add drained two fruits to the bowl, on top of your base.
4. Pour custard on top of fruit.
5. Sprinkle coconut over the custard and serve with whipped cream and cherries.

Variations

Omit the coconut and cherries. Replace the tinned Two Fruits with tinned Fruit Salad.

Replace the jam roll with regular sponge cake.

Replace the tinned Two Fruits with tinned Fruit Salad.

Replace the jelly with the Fruit Salad syrup.

Omit the coconut and cherries.

This also allows a faster preparation time as no added time is needed to allow the jelly sponge layer to set.

Culinary Love

CulinaryLove.weebly.com

CulinaryLove@live.com

