



Raspberry Trifle



This is a wonderful trifle – simple to make and delicious to eat!

	Calories	Sugars	Fat	Saturated Fat	Salt
Per 100g	220 Kcal	16g	13g	8.2g	0.05g
RI%	11%	18%	19%	41%	1%

Method

1. Drain the cans of raspberries into a sieve or colander placed over a large bowl. Reserve a few raspberries for decoration.
2. One by one, dip half the sponge fingers into the syrup and arrange over the base of a trifle bowl. Scatter half the raspberries over the top of them.
3. Spoon half the custard over the raspberries and spread out evenly.
4. Whip the cream in a chilled bowl until thick enough to hold its shape. Spread half over the custard.
5. Repeat the layers of soaked sponge fingers, raspberries, custard and cream.
6. Decorate with the reserved raspberries, then chill until ready to serve.



Ingredients

2 x 300g cans Princes Raspberries in Light Syrup
175g pack sponge fingers (boudoir biscuits)
500g pot ready-made custard
400ml double cream