



Strawberry Trifle



Ingredients

2 x 420g cans Princes
Strawberries in Light Syrup
175g pack sponge fingers (boudoir
biscuits)
500g pot ready-made custard
400ml double cream

	Calories	Sugars	Fat	Saturated Fat	Salt
Per 100g	231Kcal	15g	16g	9.5g	0.03g
RI%	21%	31%	42%	87%	1%

Method

1. Drain the cans of strawberries into a sieve or colander placed over a large bowl. Reserve a few strawberries 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 strawberries over the top of them.
3. Spoon half the custard over the strawberries 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 strawberries, then chill until ready to serve.

