



Ultimate Fruit Cocktail Trifle



Serves
8



Prep
20 minutes



Ingredients

2 x 410g cans of Princes Fruit Cocktail in Light Syrup

2 jam swiss rolls, each sliced into 8

ready-made custard

300ml double or whipping cream

Method

1. Drain the cans of Princes Fruit Cocktail, reserving the syrup. Take a few pieces of the fruit and put to one side for decoration.
2. Arrange the slices of Swiss roll in a large trifle bowl. Pour the syrup from the cans over the top and let it soak in, then spoon the fruit cocktail over the top.
3. Whip the cream in a chilled bowl until it holds its shape, then spoon it on top of the custard. Decorate with the reserved fruit, then cover and chill until ready to serve.