

Banana and Rum Trifle

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This is a delicious trifle that's delicately spiced with cinnamon and nutmeg. Omit the rum if you're serving it to children.

Ingredients:

75ml dark rum
20 sponge fingers (packet, or make your own)
3 bananas
250ml custard (packet, or make your own)
2 tsp. grated nutmeg
2 tsp. ground cinnamon
250ml whipped cream

Directions:

1. Peel and chop the bananas into rounds.
2. Place the rum into a shallow dish and then dip the fingers into the rum.
3. Arrange half of the fingers in the bottom of a baking dish.
4. Pour half of the custard over the sponge fingers, then arrange half of the banana slices over the custard.
5. Sprinkle the banana with half of the cinnamon and nutmeg and then cover them with half of the cream.
6. Repeat the process by layering the remaining sponge fingers, custard, banana and whipped cream.
7. To serve, sprinkle the trifle with the remaining cinnamon and nutmeg. Leave the trifle in the fridge for around an hour before serving it.

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