

# Easy 'Packet' Trifle

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*This is probably the easiest trifle you'll ever make – with ingredients that you've more than likely got in your store-cupboard, it's a simple assembly job that provides pleasing results.*

## Ingredients:

1 packet of sponge fingers  
1 tin of fruit cocktail or fruit of your choice, liquid drained  
1 sachet of jelly crystals  
2 tbsp. custard powder  
2 tbsp. caster sugar  
100ml milk  
100ml whipping cream

## Directions:

1. Place the sponge fingers around the edge and bottom of your serving bowl.
2. Cover the sponge fingers with the fruit.
3. Make up the jelly according to the packet instructions, and whilst still liquid, pour it over the sponge and jelly and then place it into the fridge to set.
4. Once the jelly is set, prepare the custard by combining the custard powder and sugar together in a saucepan with a little bit of milk to form a paste. Stir in the rest of the milk gradually until you have a smooth custard. Continue to cook until the custard thickens slightly and then remove it from the heat.
5. Once slightly cooled, pour the custard over the jelly and put it back into the fridge.
6. Once the custard has chilled for around an hour, whip the cream until stiff peaks form and then spread the cream over the custard. Put it back into the fridge for at least an hour before serving.

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