

Ginger Pear Trifle

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This trifle is made with ginger cake and cider for a kick of flavour. Use apple juice in place of the cider if you're serving this dish to children.

Ingredients:

250g cooked pears, peeled
250g ginger cake
300ml custard (packet, or make your own)
150ml whipping cream
150ml cider
50g dark brown sugar

Directions:

1. Slice the ginger cake and place it into the bottom of a serving dish.
2. Cut the pears into slices and then arrange them over the ginger cake.
3. Pour the cider into a saucepan and add the sugar. Heat the mixture until the sugar is dissolved.
4. Pour the mixture over the pears and ginger cake and allow it to soak into the cake and fruit for around an hour.
5. Cover the pears with the custard.
6. Whip the cream and then cover the custard with the cream.
7. Put the trifle into the fridge for an hour before serving.

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