

Raspberry Vanilla Trifle

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This trifle is topped with macaroons to make it extra special. It also calls for sherry, but you can omit it if you're serving this trifle to children.

Ingredients:

250g raspberries
250ml double cream
250ml custard (packet, or make your own)
50g icing sugar
12 sponge fingers (packet, or make your own)
2 tbsp. sherry
8 macaroons
1 tsp. vanilla extract

Directions:

1. Mix the raspberries with the icing sugar and 1 tbsp. of the sherry. Set them to one side.
2. Place the sponge fingers at the bottom of a serving dish and sprinkle them with the remaining sherry.
3. Place the raspberries over the sponge fingers.
4. Whisk the cream until stiff peaks form. Mix the vanilla into the custard and then fold the cream and custard together until marbled.
5. Spread the custard cream mixture over the raspberries and arrange the macaroons over the top of the trifle.
6. Place the trifle into the fridge for around an hour before serving.

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