

Toffee Apple Trifle

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This trifle is full of the flavours of Autumn, making it a great alternative to other sweet treats at Halloween time.

Ingredients:

750g dessert apples

100g dark brown sugar

Toffee sauce (made by heating together 120g butter, 120g sugar and 100ml cream for ten minutes until bubbling and smooth)

20 sponge fingers (packet, or make your own)

1 tsp. cinnamon

500ml custard (packet, or make your own)

250ml whipping cream

100g pecans

2 tbsp. butter

Directions:

1. Peel, core and thinly slice the dessert apples.
2. Roughly chop the pecans and whip the cream.
3. Melt the butter in a saucepan and add the prepared apples. When they start to become tender, add the cinnamon and the brown sugar. Cook for a further five minutes or so and then take the apples from the heat and allow them to cool.
4. Meanwhile, arrange 1/3 of the sponge fingers in a serving dish. Spoon 1/3 of the apples over the top, including the juices, then 1/3 of the toffee sauce, 1/3 of the custard, and 1/3 of the cream.
5. Repeat the process, ending with a layer of whipped cream.
6. Garnish with the pecans.
7. Chill the trifle for around 2 hours before serving.

Author: Laura Young