



This family trifle is a beautiful dessert made up of layers of cake, fruits, custard and whipping cream.

#### Ingredients

1/2-1 plain/sponge cake - [recipe link in instructions](#)

2-3 cups custard pudding

1 tin fruit cocktail

2 cups whipping cream

2-4 tbsp. jam (any flavour, preferably strawberry)

jelly, set and cut into cubes (optional)

chocolate shavings for garnishing

#### Instructions

First, have your cake ready. The cake can be either home-made or store-bought or even any leftover cake that you have on hand will do, preferably plain. Some good home-made cake options for this recipe often used are either the family pound cake recipe or their vanilla cake recipe.

Then prepare the custard /vanilla pudding.

If you are making this dessert for more than 8 people, make sure to prepare double the custard recipe.

I like to use a drained can of fruit cocktail but any fruit or combination of fruits that you like will work, either fresh or canned. You can also prepare different coloured jelly, allow them to set then cut them into cubes to add to the dessert if you want it more colourful and festive.

When ready to assemble, cut the cake up into cubes and whip the cream with 3-4 tbsp of sugar and 1 tsp vanilla essence.

Either in one deep bowl or a few individual dessert bowls, place a layer of the cake cubes. Drizzle some of the drained juice (from the canned fruits) over the cake layer to keep them nice and moist. Then add some small dollops of strawberry jam on the cake pieces, followed by a layer of the fruits. Next, add a layer of the custard, and top that with pieces of coloured jelly if you are using it.

Lastly, top the dessert with whipped cream and grate some chocolate over it. Chill until ready to serve!