



Oh-So-Easy Trifle Jars



Makes

8



Prep Time

20 mins



Cook Time

3 mins

These are just the ultimate. The jars are the perfect size for one serve, they are easily transportable AND recyclable! Plus how pretty do they look?! The below recipe is the ultra-fast, fuss-free version; but of course you can make your own jelly, custard and /or sponge if you like. I made these in 300ml jars.

Ingredients

1 packet strawberry jelly crystals

1 store-bought plain unfilled sponge cake

125mls sherry or orange juice (optional)

500gm good quality thick custard

300mls whipping cream, whipped just to stiff peaks.

250gms strawberries

1 punnet blueberries

1 punnet raspberries

Baby mint leaves, to garnish

Method

1. Make the jelly according to packet directions and pour evenly into each of the jars. Refrigerate until set.
2. Use a cookie cutter to cut circles out of the sponge to fit inside the glass jar. Cut each circle in half horizontally. Push the sponge circles cut side up into the jar on top of the jelly. Brush each sponge with a bit of sherry or orange juice if you like.
3. Thinly slice enough strawberries to create a layer on top of each sponge circle.
4. Add a generous tablespoon of custard on top of the strawberries.
5. Top the custard layer with whipped cream, being careful not to overfill the jar so that you can properly close the lid. Top with more sliced strawberries, blueberries and raspberries; garnish with baby mint leaves too if you like
6. Seal the jars and keep refrigerated until ready to serve.

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Notes & Serving Suggestions

- These may be assembled the day before up to the point of adding cream and garnish- the flavours actually develop better! The cream and the garnish should be added the day of serving.
- Feel free to play around with flavours here - you might want to make a tropical version with pineapple or mango jelly; soak the sponge in Malibu or coconut syrup; and use tropical fruits. Or you could make a black forest version with cherry jelly; chocolate sponge soaked in Kirsch and fresh or maraschino cherries.
- Tie a spoon to the jar with some pretty ribbon for a bit of a festive touch.

