



THE PUDDING

# Trifle

*"I must congratulate you on a most superb trifle, Mrs Nutmouse," said General Marchmouse, raising a glass of sherry to his hostess. "Nothing trifling about it at all."*

**Serves 4 – 6**

**Ingredients:**

- 4 trifle sponge cakes from a packet
- 1 tin of fruit cocktail (preferably in fruit juice, not syrup)
  - 1 pint of water
- 1 packet of strawberry jelly (enough to make up one pint)

**For the custard:**

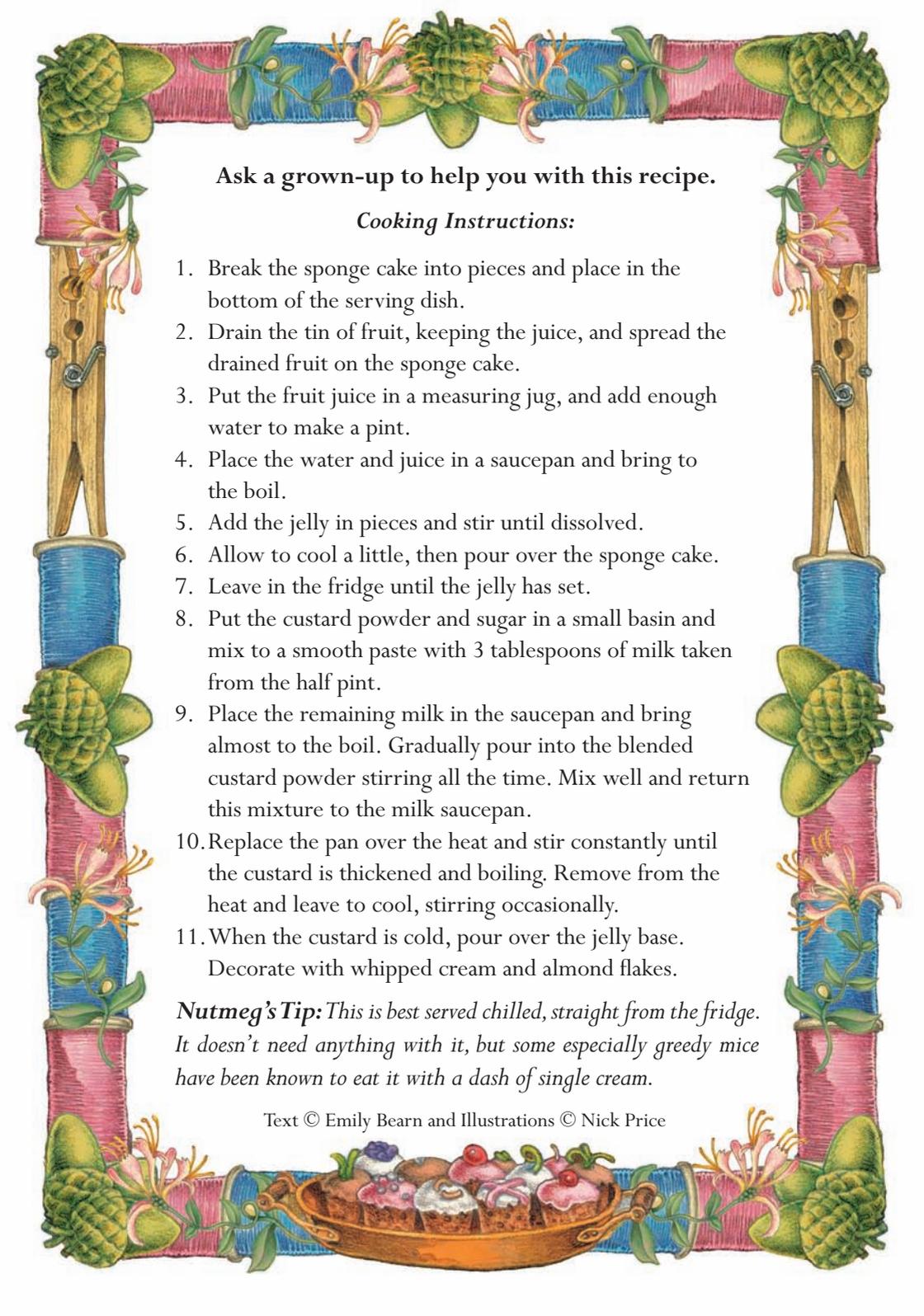
- 2 level tablespoons of custard powder
- 1 oz (or one rounded tablespoon) castor sugar
  - half a pint of milk

**To decorate:**

- a handful of almond flakes
- whipped cream

**You will also need:**

- a glass dish for serving the trifle
- a saucepan
- a measuring jug
- a mixing bowl
- a wooden spoon



Ask a grown-up to help you with this recipe.

*Cooking Instructions:*

1. Break the sponge cake into pieces and place in the bottom of the serving dish.
2. Drain the tin of fruit, keeping the juice, and spread the drained fruit on the sponge cake.
3. Put the fruit juice in a measuring jug, and add enough water to make a pint.
4. Place the water and juice in a saucepan and bring to the boil.
5. Add the jelly in pieces and stir until dissolved.
6. Allow to cool a little, then pour over the sponge cake.
7. Leave in the fridge until the jelly has set.
8. Put the custard powder and sugar in a small basin and mix to a smooth paste with 3 tablespoons of milk taken from the half pint.
9. Place the remaining milk in the saucepan and bring almost to the boil. Gradually pour into the blended custard powder stirring all the time. Mix well and return this mixture to the milk saucepan.
10. Replace the pan over the heat and stir constantly until the custard is thickened and boiling. Remove from the heat and leave to cool, stirring occasionally.
11. When the custard is cold, pour over the jelly base.  
Decorate with whipped cream and almond flakes.

***Nutmeg's Tip:** This is best served chilled, straight from the fridge. It doesn't need anything with it, but some especially greedy mice have been known to eat it with a dash of single cream.*

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