

English Trifle

Beth

- 1 cake, either sponge or angel food
- 2 pkgs orange gelatin. Various combinations of fruit and nuts
- 2 pkg butterscotch pudding mix (not quick)
- 1/2 pint heavy cream (more fruits and nuts)

line bottom of a large crystal (wide, not deep) bowl with 1/2 to 3/4 inch slices cake (day old cake is best). Dissolve flavoured gelatin as directed and pour over cake while still liquid. Chill in frig until gelatin is set.

Add layer of fruits very generously (1-1 1/2") and sprinkle with nuts as desired. Make pudding and cool. Pour pudding over fruits & nuts. (If you desire Trifle to be of rather thin consistency, pour a bit of pineapple or other fruit juice over all. If you like it more firm, omit juice.)

(over)

Just before ready to serve, whip and sweeten heavy cream and spread over top of pudding. Arrange more fruits and nuts on cream in decorated fashion.

Suggested fruit
pineapple chunks
mandarines
bananas
pecans

Put some nuts in pudding, rest on top

Serves 24 in punch cups