

ENGLISH TRIFLE

MOM

1 ANGEL FOOD CAKE
2 PKGS FLAVORED GELATIN
2 PKGS PUDDING MIX

1 PINT HEAVY CREAM, OR MORE
VARIOUS FRUITS AND NUTS

LINE BOTTOM OF LARGE CRYSTAL BOWL WITH 1/2 TO 3/4 IN PIECES OF CAKE. DISSOLVE GELATIN AS DIRECTED (I USE ALL FRUIT JUICES FOR LIQUID) CHILL UNTIL ALMOST SET. CHILL IN REFRIGERATOR UNTIL GELATIN IS SET. (Pour jello over cake after jello is set) SET!! ADD LAYER OF FRUITS VERY GENEROUSLY AND SPRINKLE WITH AS MANY CHOPPED NUTS AS DESIRED.
MAKE PUDDING ACCORDING TO DIRECTIONS OF PKG. DON'T USE INSTANT PUDDING. COOL
POUR PUDDING OVER FRUITS AND NUTS.
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. THIS WILL MAKE ENOUGH TO SERVE 20 SMALL SERVINGS.

ENGLISH TRIFLE CONTINUED

✓
LIKE ORANGE GELATIN THE BEST. IN FACT I USUALLY BOIL
CRYSTALIZED GINGER IN 1 CUP OF BOILING WATER. THEN I
PUT THE GINGER VERY FINE AND LEAVE IT IN THE LIQUID &
ADD 1 CUP OF ORANGE JUICE. THIS IS OF COURSE PER PKG
OF JELLO.

ALSO LIKE BUTTERSCOTCH PUDDING THE BEST

✓
FRUITS WITH THE ABOVE, I LIKE:

PINEAPPLE CHUNKS

MANDARINES

BANANAS

FRESH OR FROZEN PEACHES

THEN DECORATED THE TOP RESERVE SOME OF EACH OF THESE
FRUITS AND ADD SOME CHERRIES WITH STEMS ON OR STRAWBERRIES

✓
LIKE PECANS THE BEST THAT HAVE BEEN TOASTED

USUALLY PUT THE CAKE, JELLO, FRUIT, PUDDING, PECANS,
WHIPPED CREAM AND THEN OF COURSE DECORATE THE TOP.