

# SHOW-STOPPING TRIFLE CAKE

Serves 10

- 1½ (300g each) SPAR Freshline Trifle Sponge Cakes
- 1 pack (80g) lemon flavoured jelly
- ¾ tub (375g) SPAR Vanilla Flavoured Custard
- 1 pack (80g) strawberry flavoured jelly
- 1 tub (125g) SPAR Freshline Raspberries
- 1 punnet (125g) SPAR Freshline Strawberries
- ½ punnet SPAR Freshline Cling Peaches
- 1 cup cream
- 2 tbsp icing sugar

## METHOD

1. Line the inside of a 20cm round springform cake tin well with plastic wrap.
2. Slice the SPAR Freshline Trifle Cake into 1.5cm thick slices. Use the cake slices to line the bottom and sides of the cake tin, ensuring that there are no gaps in-between slices. Press down firmly so that an even layer of cake is formed around the base and sides of the tin.
3. In a large heat-proof mixing bowl, add the lemon jelly powder along with ¾ cup of boiling water. Stir until dissolved then add ¾ cup of cold water and mix well. Allow to cool to room temperature.
4. Pour the cooled lemon jelly into the SPAR Vanilla Flavoured Custard, stirring until combined. Pour the jelly-custard mixture over the cake in the cake tin and refrigerate until the custard has just set, about 1 hour.
5. Prepare the strawberry flavoured jelly by combining the jelly powder with ¾ cup of boiling water and stirring to dissolve. Stir in ¾ cup of cold water and stir. Allow to cool.
6. In the meantime, prepare the SPAR Freshline fruit. Remove the stems and leaves of the strawberries and cut them into quarters. Remove the stone from the peaches and cut them into thin slices. Keep the raspberries whole.
7. Gently pour the strawberry jelly over the set custard layer and arrange the fruit into the jelly, setting some berries aside to garnish.
8. Refrigerate the trifle cake overnight to set.
9. Add the cream to a large mixing bowl and beat until medium peaks form, about 5 minutes. Mix in the icing sugar until well combined.
10. Carefully transfer the cake to a cake stand. Spoon the whipped cream onto the set jelly layer and sprinkle with the remaining berries to garnish.
11. Serve the trifle cake as a show-stopping dessert this festive season and ENJOY!