

British Trifle

Mandarin Oranges

Blackberry or other Preserve (like for toast)

Rum, Brandy or flavorful liquor

1 package Lady Fingers (trifle sponges)

2 Jello packets (make two different color choices)

1 package egg custard or vanilla pudding

Milk to make the custard

This is easy to do and all about presentation.

It is light enough for a summer dessert or for a dessert after a big holiday meal.

Use either a large glass bowl or individual dessert bowls.

Start by placing the Lady Fingers in a star pattern on the bottom of the bowl.

Pour over this some rum or liquor of your choice.

Place the oranges around the sponges in a pattern.

Add a scant tablespoon of preserves between sponges.

Dissolve the Jello and pour over.

Chill until set.

Dissolve the second Jello and pour over.

Chill until set.

Make up the custard and pour over.

Serve when set topped with whipped cream.