



Trifle

Crumble 3 gluten free Scones into a trifle dish

Add just over a pint of hot raspberry jelly and mix until the scones have softened, and have disintegrated fully

Allow to set in a cool place (If you put it in the fridge, it must be covered in cling film or it will flavour the contents of the fridge) overnight

Next morning make up half a pint of BIRD'S custard using TWO good level table spoonfuls of custard powder and a tablespoon of sugar. See under "Sauces" for more details.

Allow to cool slightly then spread quickly over the trifle sponges and Jelly. Re-cover with cling film and place in the fridge until you are ready to serve it.

Just before serving, whip up 1/2 a pint of whipping cream to a droppable consistence (Not too stiff) and spread this over the trifle

Finish with sugar strands to decorate and serve immediately

This trifle will feed about 8 people



This recipe has been brought to you by The Cream Of Tartar Company Limited

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