



## Ingredients

madeira cake - half 2lb loaf  
1 pint of raspberry jelly  
custard - double recipe  
250g fresh raspberries  
200ml amaretto  
600ml double cream  
3 tbsp flaked almonds, toasted

## Method

1. Making the cake: you will only need to use half of the cake for the trifle. Bake the cake using the Madeira Cake recipe card instructions.
2. Making the jelly: make 1 pint of jelly per the manufacturer instructions- leave to cool.
3. Making the custard: make double the recipe using 1000ml of milk. Make the custard using the Vanilla Custard recipe card instructions.
4. Put the custard into a heatproof bowl and cover the surface with cling film so it doesn't get a skin on the surface. Leave to cool completely.
5. Building the trifle: cut the cake into 2cm cubes and place in the bottom of a large trifle bowl. Sprinkle over the fresh raspberries and amaretto. Pour over the cooled jelly and place into the fridge to set.
6. Once set add the cooled custard and level with a small spatula.
7. Whip the cream until stiff peaks in a stand mixer or with a hand whisk.
8. Place 1/4 of the cream into an icing bag fitted with a 2A nozzle.
9. Spread the rest of the cream over the top of the custard and level.
10. Pipe the remaining cream around the edges of the trifle bowl and sprinkle the toasted almonds in the middle.
11. Keep in the fridge until ready to serve.

# Amaretto & Raspberry Trifle