Individual Christmas Summer Trifle

Recipe courtesy of Bulla

Ingredients

600 mL Bulla Double Cream

2 tbsp icing sugar, sifted

4 x 85g packs strawberry jelly

1 large punnet strawberries

1 store bought madeira cake, broken into rough bite size pieces

1 punnet blueberries

1 punnet raspberries

Method:

1. Sift the icing sugar into a small bowl. Add the Bulla Double Cream and gently mix together.
2. Prepare the jelly according to packet instructions and pour into a large jug.
3. Pour the jelly evenly amongst 6 serving glasses, place 4-6 pieces of cut strawberry into each glass and refrigerate until the jelly has set – approximately 2 hours.

4. Place a layer of cream into each glass on top of the jelly, followed by a layer of sponge cake, another small layer of cream and then a layer of mixed berries.
5. Lastly, place a generous portion of cream on top of the mixed berries. Serve immediately.