

# 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.