

Easter Trifles



This simple and easy to make centrepiece will be sure to have your Easter guests hopping with excitement!

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Ingredients

2 x 85g packets raspberry jelly

900 g tub thick vanilla custard

4 Yarrows Chocolate Hot-Cross Buns, chopped into 2cm pieces

1 1/2 cups frozen raspberries

12 Honey Jumble biscuits

Method:

1. Prepare the jellies following packet instructions. Pour jelly mixture into a bowl. Refrigerate until set.
2. Spoon half of the jelly into the bases of 6 tall serving glasses. Top with a layer of custard.
3. Add a layer of chopped hot-cross buns and then the raspberries.

4. Repeat layering using the custard, hot-cross buns and jelly. Top with a dollop of custard.
5. Decorate each trifle with 2 honey-jumble biscuits (bunny ears style) and serve.