

## Australian Trifle Recipe



For this recipe you will need a trifle dish, a spring form pan, or two 9" round pans, and glad wrap. Bake the yellow cake. If using a spring form pan, cool and remove cake from pan and cut cake in half through the center. If using two 9" round cake pans, remove cake from pans and allow cake to cool.

### Ingredients:

1/3 cup sherry  
1/3 cup milk  
Yellow cake mix (including ingredients)  
Raspberry jam  
1 large bag chopped walnuts  
1 box fresh raspberries  
1 large box jello vanilla pudding (stove top cooked version)  
Fresh whipping cream

### Method:

Place half of the cooked, cooled and cut yellow cake into the bottom of a trifle dish. You may need to trim the edges of the cake to fit into your dish. Spread half of the raspberry jam over the cake from edge to edge.

Mix the sherry and milk mixture together. The sherry/milk mixture may curdle and that's normal. Pour half of the sherry/milk mixture over the cake. Sprinkle 1/3 of the walnuts on top.

Place the second half of the cooked, cooled yellow cake on top, and spread with the remainder of the raspberry jam, edge to edge. Pour the other half of the sherry/milk mixture over the top evenly. Sprinkle 1/3 of the walnuts on top.

Score the cake, raspberry jam, and walnut mixture with a large knife. This will enable the sherry/milk mixture to soak through the cake.

Cook the jello vanilla pudding (stove top version). While the pudding is hot, pour over the top of the cake. Immediately place glad wrap over the pudding and trifle dish, making sure that the glad wrap touches the top of the pudding mixture. This will stop the pudding from forming a thick skin. Place in refrigerator and cool. Trifle is best if left in refrigerator overnight to set.

Before serving, prepare your whipping cream, cover the top of pudding mixture with whipped cream, and add the remainder of the walnuts and fresh raspberries for decoration.

Serve and enjoy.

***(Family Recipe Donated by Ann)***