Here's the sherry trifle recipe my Mom uses.

Sherry Triffle

Sponge pieces or sponge fingers

2 jellies (Jell-O packets I guess, as we buy cubes in Ireland). Not jam anyway) (usually strawberry or raspberry but whatever flavour you like!)

Sherry (medium sweet)

Tinned fruit (like a fruit salad or real fruit works too)

Custard (a simple custard recipe)

Whipped Cream

Flake (this is a crumbly chocolate)

Put the sponge in a glass bowl. Dissolve the jellies according to the instructions (Use half pint, 237ml, less of water because I add the sherry and it might not set!).

Pour the dissolved jelly on to the sponge pieces and then add sherry (how much depends on whether you want to really taste it or not!!)

Let it set and then spread the fruit on the top. You can use whatever fruit you want.

Pour custard over the fruit and then top with whipped cream and crushed flake (chocolate)

Cheers,

Keith