



Prep time 20 min



Bake time 4 hrs



Difficulty Easy

Ingredients

- Rich's® Vanilla 175 g Rectangular Sponge
- 435 g Whipped Strawberry Bettercreme®
- Tres Riches® Syrup 100 g
- Liquid Strawberry 100 g Bettercreme®
- Sliced Strawberries 135 g
- 30 g Strawberry Jelly Powder
- 150 g Water

Method

- 1. Dissolve the strawberry jelly powder in 75ml of boiling water, stir until dissolved.
- 2. Add 75ml cold water and mix well, pour into a container, and refrigerate until set.
- 3. Cut up a vanilla rectangular sponge into 1cm blocks and layer the bottom of the trifle bowl.
- 4. Mix the liquid Strawberry Bettercreme® and Tres Riches® Syrup together. Pour half the mixture over the sponge layer.
- 5. Pipe a layer of whipped Strawberry Bettercreme®
- 6. Add a layer of sliced strawberries.
- 7. Scoop the jelly and add on top.
- 8. Repeat the sponge and Tres layers.
- 9. Repeat the crème layer.
- 10. Garnish with an assortment of topping.

Infinite Possibilities. One Family.