



## [English Trifle](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 45 minutes, plus overnight refrigeration

Cook time: 35 minutes

### Ingredients:

- 3 pints Heavy Whipping Cream
- 1/2 cup Confectioner's Sugar
- 1 tsp Vanilla
- 1 jar (14-16oz) Seedless Raspberry Jam
- 1 White Cake Mix
- 3 Eggs
- 1 cup Water
- 1/3 cup Oil
- 2 boxes Instant Chocolate Pudding
- 3 1/2 cups Milk
- 1/2 cup White Rum
- Slivered Almonds

### Directions:

Bake white cake according to package instructions (3 eggs, oil, water), allow to cool

- Cut cake into bite sized squares, cutting off ends (but don't discard the ends).
- Prepare chocolate instant pudding according to pie instructions (3 1/2 cups milk), set aside.
- In a large bowl, whip the heavy cream with the confectioner's sugar and vanilla until semi-stiff, set aside.
- Place white squares of cake against the sides of a trifle (or glass) bowl.
- Fill in center with cut off ends of cake.
- Layer half the chocolate pudding on top of cake, spreading to sides so it drips down and fills the gap in between the cake pieces.
- Layer jam on top of pudding.

- Pour all the rum on top of the jam, allowing it to soak to the bottom of the bowl through the cake.
- Layer half the whipped cream on top of the jam/pudding/rum/cake.
- Add more cake squares against the sides of the trifle (or glass) bowl on top of the jam; fill the center with cut off cake ends and any leftover cake.
- Spread remaining chocolate pudding on top of cake, making sure it reaches to the sides.
- Top with remaining whipped cream.
- Garnish with slivered almonds (I added edible glitter this year too).
- Refrigerate overnight.

Makes 12 servings of English Trifle