

Last Minute Summer Trifle



Serves 2

Prep 15 mins

No cook

Easy

Ingredients

2 squares of [lemon tray bake](#), or bought madeleine cakes
2 tbsp limoncello liqueur
175g frozen summer fruit, just defrosted
150g tub custard
125ml double cream, lightly whipped
decoration of choice

limoncello substitute
2 lemons
caster sugar to taste
some white wine

1. Take the lemon tray bake out of the freezer, and put, loosely covered on a wire rack to thaw at room temperature for 1-2 hours.
2. To use the limoncello substitute, squeeze the juice of 2 lemons into a bowl, then chop the lemons in pieces. In a saucepan bring a medium sized cup of water to the boil. When it boils, dissolve the sugar into the water, cover and leave to cool. Add the lemon juice and lemon pieces. If you have any alcohol, you can add some to taste. Leave for 2 days in a cool place, then strain and put the required amount in your recipe.
3. Crumble the cake squares into the bottom of two glass tumblers. Add 1 tbsp of liqueur to each and divide the summer fruits over the top.
4. Spoon over the custard and then the cream. Chill until ready to serve.
5. Decorate the top of the trifles with chocolate sprinkles or fruit of your choice.