



# Quick New Zealand Trifle

## Ingredients:

Good port, or dry sherry

Berry jam, 450g jar or nearest, not strawberry

Sponge cake - 2 rounds or equivalent (if you double the sponge, then double the other ingredients)

## Instructions:

Rip apart the sponge into and crumb them in a food processor - or a fork if you live in the tunnels.

Tip crumbs into a good sized bowl. Carefully mix in half the jar of jam.

Mix one part port/sherry to two parts milk in a jug. Looks awful but nevermind.

Carefully mix this into the sponge and jam, taking care to mix well. The sponge mix should become moist and stick together but not muddy and sloppy. If too wet, add more sponge. It must be cake-like and moist.

Smooth out into a dish, so that it's at least 3" deep.

Chill in fridge until needed. Top with cream and whatever you like.

Even better the next day!