



PREP
25 min

COOK
0

SERVES
8

Cranberry & Orange Trifle

INGREDIENTS

The Cake Stall Madeira Cake (450 g), sliced into 1.5 cm pieces

500 g Brooklea Vanilla Custard

300 ml Farmdale thickened cream, whipped

200 g cranberry sauce

2 oranges, peeled and segmented

2 tbsp pomegranate seeds

Fresh mint leaves, for garnish

DIRECTIONS

1. Arrange half the Madeira cake slices in the base of a large glass trifle bowl.
2. Spoon over half the cranberry sauce, spreading evenly. Add half the orange segments, then pour over half the custard and smooth the top.
3. Whip cream in a chilled bowl until soft peaks form, then spread half over the custard layer.
4. Repeat layers with the remaining cake, cranberry sauce, orange, custard, and cream.
5. Finish with a final layer of whipped cream.
6. Garnish with pomegranate seeds and fresh mint leaves.
7. Refrigerate for at least 1 hour before serving to allow flavours to meld.



Good Different



Madeira cake holds its shape beautifully even after chilling — for a lighter texture, brush the cake slices with a little orange juice or sherry before layering.