



Members Recipe Book

Chocolate and Cherry Trifle

Liz Foss

Ingredients

1 chocolate sponge cake (can be a cake mix)
1 small glass of rum
1 tin of pitted black cherries, well drained
600ml milk
2 tablespoons custard powder
120 gram plain dark chocolate
Whipped cream and grated chocolate for decoration (a Flake bar is fine)

Method

- Make up sponge cake and leave to cool, and then slice in half.
- Sprinkle $\frac{1}{4}$ of the rum in the bottom of a dessert dish, place one half of sponge on top, sprinkle another $\frac{1}{4}$ of the rum, and half the cherries on top of this.
- Mix 2 tablespoons of the milk with the custard powder.
- Heat the rest of the milk with the chopped plain chocolate and when dissolved gradually stir this chocolate milk into the custard powder, return to heat until thick and smooth, gently stirring all the time.
- When cool pour half the chocolate custard mixture over the cake and berries, then repeat with another layer of cake, rum, cherries and custard.
- When completely cool decorate with whipped cream and grated chocolate (Cadbury's Flake is fine for this)

Note: Another version of this can be made using fresh strawberries and brandy.

Back in the 1970's there was (and still might be) a restaurant called Hathaway's hidden behind a bright red door at 13 Battersea Rise, London SW11. You could never, ever, get a table here without first booking, and for a Friday or Saturday night that meant sometimes 6 or 8 weeks in advance. Amongst their signature dishes was Chocolate and Cherry Trifle, the recipe for which was contributed to a British Tourist Publication. This is a slightly easier recipe, but just as delicious.