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Dessert

Method

- Cut the cake or sponge into 1cm thick slices
- Place the slices evenly in the bottom of the dish
- Optional - spoon over a little whiskey/brandy to soften the sponge or cake.
- Mix the mince meat with the custard and pour over the sponge or cake.
- Spoon in the cream and smooth over with a pallet knife.
- Dust with cinnamon and icing sugar to serve

Mince Pie Trifle (serves 4)

Ingredients

- ½ a jar of mince meat
- Sponge cake/Christmas cake
- 150ml whipped cream
- ½ tin of custard
- Optional whiskey/brandy
- 1tsp of cinnamon and 1tsp of icing sugar

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Foodology**

Cook along with Co-op: <https://coop.co.uk/dessert-cooking-demo>