



Tipsy Laird (or Scottish Trifle)

Ingredients

- 10 ounces sponge cake (or pound cake, halved and cut into thick slices)
- 10 ounces fresh raspberries (Scottish is preferred)
- 6 tablespoons whisky (or Drambuie)
- 2 cups thick, ready-made custard sauce
- 2 cups double cream (or heavy cream or whipping cream, softly whipped)
- Handful flaked almonds (toasted)

1. Gather the ingredients.
2. Line the bottom of a large glass dish or individual glasses with the already cut thick cake slices. If you are using one large bowl use all the cake in one layer if you can.
3. Reserve a few of the fresh raspberries for decoration, then layer the remainder evenly over the cake slices. Again, in the large trifle, one thick layer is good.
4. Sprinkle with the whisky, making sure it soaks down to the cake.
5. Spoon over the ready-made custard, again in another thick layer.
6. Finish with a further thick layer of whipped cream, either spooned over or piped using a piping bag.
7. Finish the tipsy laird by decorating with the reserved raspberries and a few toasted, flaked, almonds.
8. Serve and enjoy!

Tips

- A tipsy laird doesn't keep well. Prepare and serve fresh for best results.
- You can omit the whisky if you are serving the tipsy laird trifle to children.

